

General Catalogue

I-2025



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Reference guide



INTERACTIVE PRICE LIST

All just one click away

1. Click the sections of the **index** to go straight to the **section**

MODULAR COOKING ICON7000 →

2. Click the **commercial reference** to go straight to the **product's web page**

OS0FA0 →

3. Click to go **back to index**



4. Click to go **back to start of section**



SYMBOLS



Dimensions LxDxH



Gas Power



Electric Power



Working voltages

OPERATING GAS

Appliances are tested and set for natural gas or for L.P.G. operation according to the order.

ELECTRICAL SUPPLY

Voltages and frequencies of appliances comply with EN European standard. Please contact us for availability of different voltages, frequencies and the relative quotes.

In accordance with the regulation 517/2014 F-GAS, cooling products containing HFC fluids are subject to the provisions of the Kyoto Protocol. The GWP of HFC fluids is higher than 150.



Angelo Po, *the ideal kitchen*

The kitchen is not just a workplace. It is a place of ideas and relationships where precision and efficiency make sense when they come together to produce memorable experiences.

Angelo Po has been reconciling performance and beauty for 100 years, drawing on its commitment to sustainability and its active dialogue with customers to continuously introduce innovative solutions and designs.

From horizontal and vertical cooking lines to food storage solutions, Angelo Po designs and builds complete professional catering systems to make the kitchen a haven of personal expression.

Angelo Po belongs to Marmon Foodservice Technologies, a group headed by US Holding Company Berkshire Hathaway Inc., and it operates globally via international branches and a broad sales network.



Our customers are safeguarded by our extensive certification

COMPANY'S CERTIFICATIONS



ISO 9001
Company management system Certification.

ISO 14001
Environmental management system Certification.



ISO 45001
Health and safety management system Certification.



EAC: defines the essential requirements with regard to consumer health and safety on russian standards.



ETL: applies to the North American market (United States and Canada) and guarantees the compliance with safety standards of United States and Canada.



IAPMO: applies to the Australian market and guarantees the compliance with safety australian standards.

APPLIANCE'S CERTIFICATIONS

Visit the website or contact the manufacturer for product details.



AGA: applies to the Australian market and guarantees the compliance with safety australian standards.



KGS: defines essential requirements with regard to consumer health and safety on korean standards.



BELGAQUA: applies to the Belgium market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



KIWA: applies to the United Kingdom market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



CB SCHEME: ensures that electric and electronic components comply with IEC international safety standards.



NSF: applies to the North American market (United States and Canada) and guarantees the compliance with ENF/ANSI hygiene standards.



CE: this certification defines essential safety requirements of products placed on the EU market.



WATERMARK: applies to the Australian market market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.



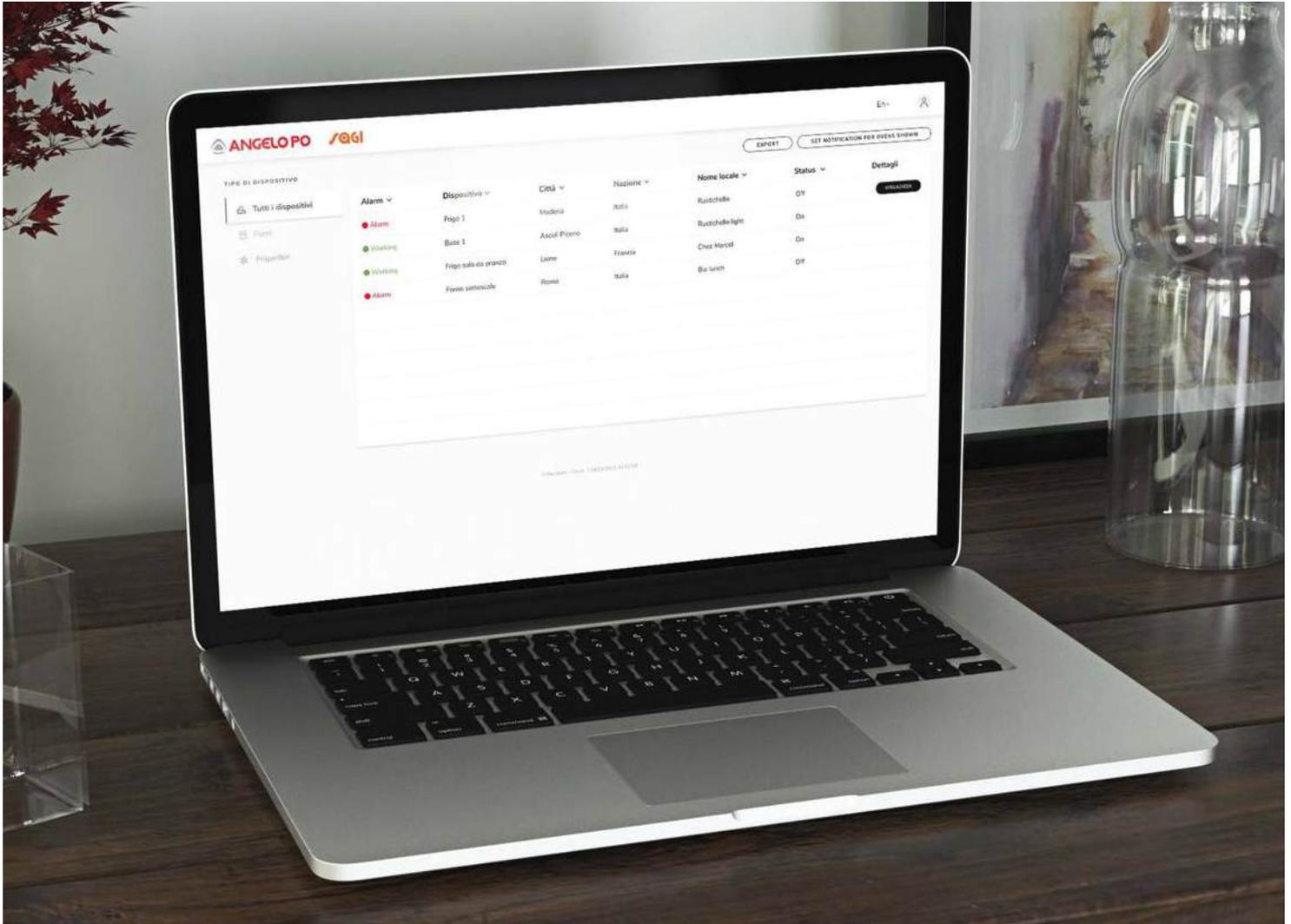
CSQA: applies to European market, it guarantees that modular cooking appliances comply with hygiene requirements defined by the hygienic design european standard.



WRAS: applies to the United Kingdom market and guarantees that appliances are equipped with water supply safety devices which protect the water main from possible contamination arising from a drop in water pressure.

APO.LINK & INDUSTRY 4.0

Connect products to the APO.LINK portal for endless benefits!



APO.LINK, A FREE, DEDICATED CONTROL SOFTWARE THAT ALLOWS YOU TO OPTIMIZE PROCESSES IN THE KITCHEN



HACCP Alarms



Email and/or mobile phone notifications



All data for the best remote diagnostics



Parameter editing



Process indicators



Cyber Security and Privacy guaranteed

Real time and historical data: display of the status of the appliance in real time, parameters setting, history archive, to improve the kitchen efficiency and better manage the activities.

CONNECTIVITY AS STANDARD



Ovens	
ACT.O AT... or KIOT accessory =	
PRACTICO TT...	
Refrigerated cabinets X-TRA PLUS	
TX...LI	
Refrigerated counters DIVA ...LI	
5DA / ...A / ...M / ...LI 5DB / ...A / ...M / ...LI 5DC / ...A / ...M / ...LI	
Freezer counters -24°÷-12°C ...LI	
5EAB / ...A / ...M / ...LI 5EBB / ...A / ...M / ...LI	
Dishwashers	
KE...LI TE...	

CONNECTIVITY VIA ACCESSORY



Blast Chillers-Freezers
ARI.O IDE.O CHILLSTAR ECO+ BLITZ
Refrigerated cabinets
X-CEL X-TRA PLUS (starting from January 2024)
Pastry & Ice Cream
Refrigerators FS... Ice cream freezer AGL6HC Ice cream blast freezer HPA51M
Upright refrigerated display units
EMPIRE NEW STYLE

The range of products that can be connected to the portal is constantly evolving.

Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000

Concentrated power and strength,
built to fit the catering outlets of tomorrow

ICON7000 is a **complete, versatile system** that configures to construct the ideal solution for any space, in any catering context.

With its module **width of 40 cm** it **combines** perfectly with ICON9000.

The worktop is in AISI 304 stainless steel, **2 mm thick**, surfaces are press-formed, and the covered splashback is integral with the top: hygiene and durability are guaranteed.

Multiple cooking functions are available in the **worktop version, with integral support frame, or on** gas or electric **static or fan oven**.

There is a wide selection of under compartments: neutral, open, with H2 finish, with doors or with drawers, refrigerators or freezers; heated, including the JOLLY-E electric fan oven, which features the CLIMA-PRO fan-

assisted cooking fume extraction system to prevent the build-up of moisture in the cooking chamber.

Griddles and bratt pans (electric models) with **EVEN-PRO** system that guarantees exceptionally uniform cooking, stable temperatures, rapid heating and high heat transfer efficiency.

Cast-iron grids with a **nanotechnology surface treatment** which improves fat and grease run-off and ensures easier cleaning and perfect cooking. Accessories (for the gas model) include the BBQ lid.

Easy-Wash Function (electric griddles): plate washing programme which brings the cooking surface to a temperature of 75°C, for effective washing using minimal water and detergent.

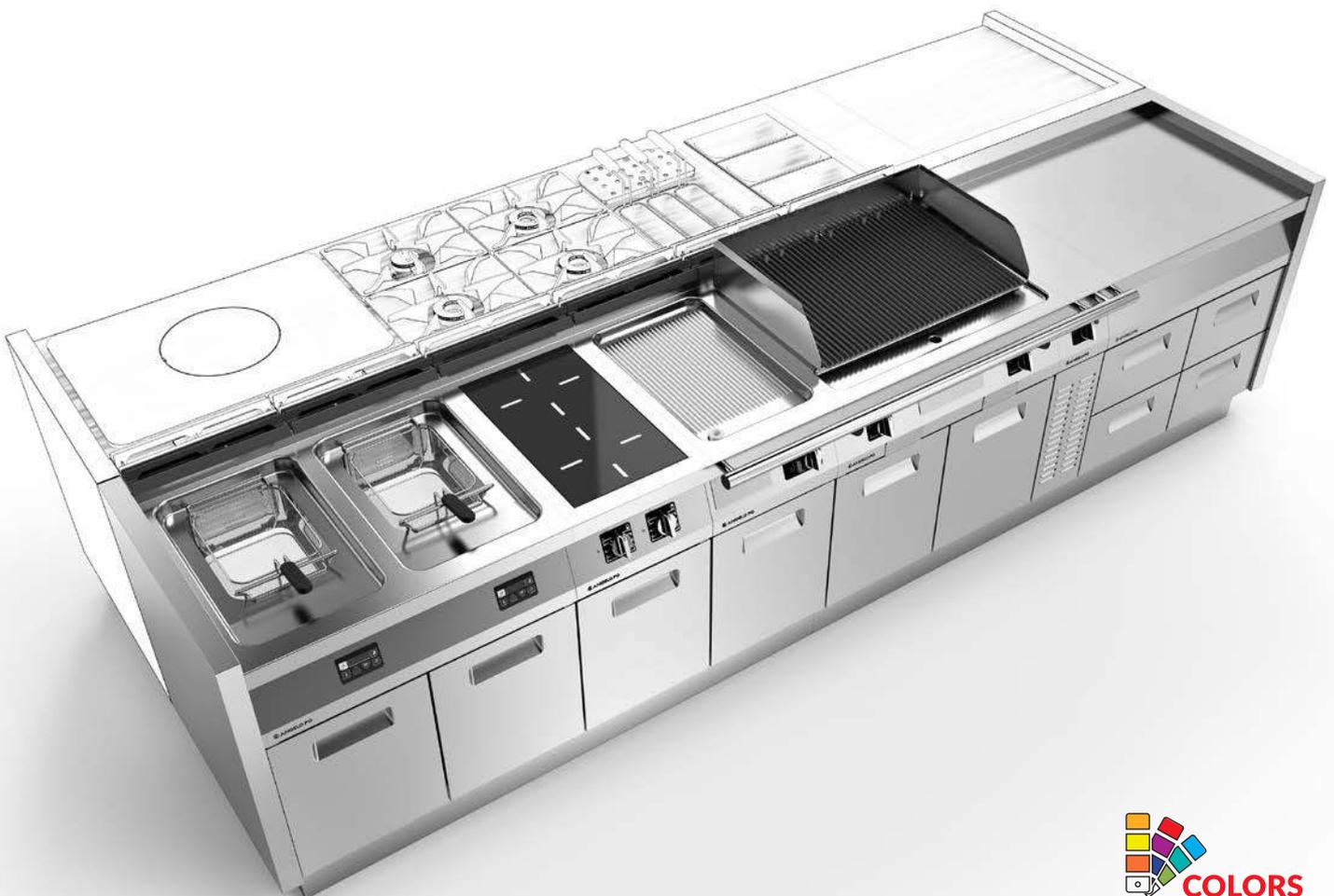
ICON7000 is equipped with the innovative **Chef Comfort-Pro system which creates an invisible barrier**

between the cooking zone and the chef, reducing the appliance's heat emission for a pleasanter working environment.

ICON7000 offers a variety of installation solutions: floor mounting on feet (supplied), on wheels, on a multi-module stand, on any support surface (worktop elements), bridge, on suspended beam, or with fitted pan rack uprights.

ICON7000 also offers various types of finish: **with HYDESIGN joint-free hygienic worktop**, with continuous instrument panel and with painting of doors, dashboard panel or both in a **RAL colour of the customer's choice**.

Genuine ITALIAN design: outstanding in ergonomics, materials and finishes, with **CSQA hygienic design certification** under the EN 1672-2 and UNI 8421 standards.



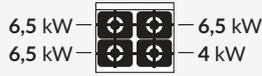
ICON7000

HOW TO COMPOSE YOUR ICON

Open Burners



OS0FA0 - OS1FA0



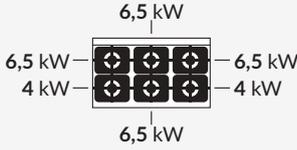
1S0FA0 • 1S1FA0 •
1S1FA0G • 1S1FA0GV



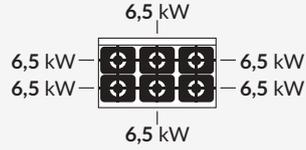
1S0FA0B • 1S1FA0B



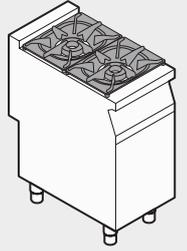
1S1FAPG



2S0FA0 • 2S1FA0 • 2S1FA0G • 2S1FA0GV



2S0FA0B • 2S1FA0B



Solid Top Boiling Table



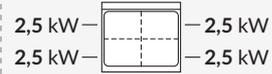
OS0TPG



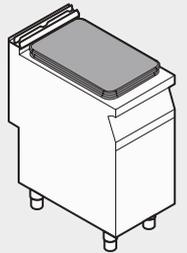
1S0TPG • 1S1TPG



OS0TPE



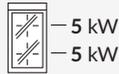
1S0TPE • 1S1TPEE



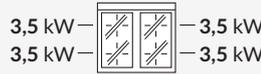
Pyroceram Cooking Elements



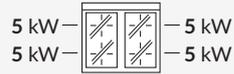
OS0VT1I • OS1VT1I



OS0VT1IB • OS1VT1IB



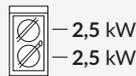
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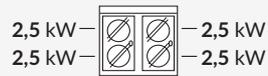
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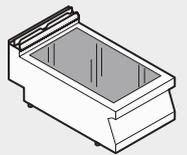
OS0VT1W



OS0VTR



1S0VTR

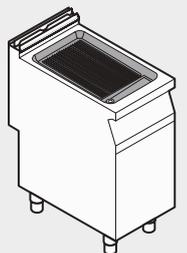


Griddles

FT □



Available only for countries outside the European Community. Contact our offices for more information.



ICON7000

HOW TO COMPOSE YOUR ICON

Bain-Marie

1/1 GN 2/3 GN 1/2 GN 1/3 GN 1/6 GN TRA16 TRA12

Pasta Cooker - Single baskets and baskets set

C23CP C13CP C29CP C16CP C19CP C19CP / C29CP C16CP / C13CP

KC329CP: 3xC29CP KC216CP: 2xC16CP KC319CP: 3xC19CP

Fryers

F88 FR D

↻ | 8+8 ↻ | 15 ↻ | 15+15 ↻ | 16 / ↻ | 11 ↻ | 16+16 / ↻ | 11+11 ↻ | 14 ↻ | 14+14

1 well model	2 wells models	Fryer baskets	
	OS1F88E 8+8	CFR8	
OS0FR3E OS1FR3E 11	1S0FR4E 1S1FR4E 11+11	KCFR9	
OS1FR3G OS1FR3GD 16	1S1FR4G 1S1FR4GD 16+16	KCFR16	
OS1FR7G 14	1S1FR8G 14+14	KCFR9	
OS1FR1E OS1FR1ED 15	1S1FR2E 1S1FR2ED 15+15	KCFR15	
		CFR91214	
		CFR16	
		CFR91214	
		CFR15	

Each well is supplied with 1 basket as standard.

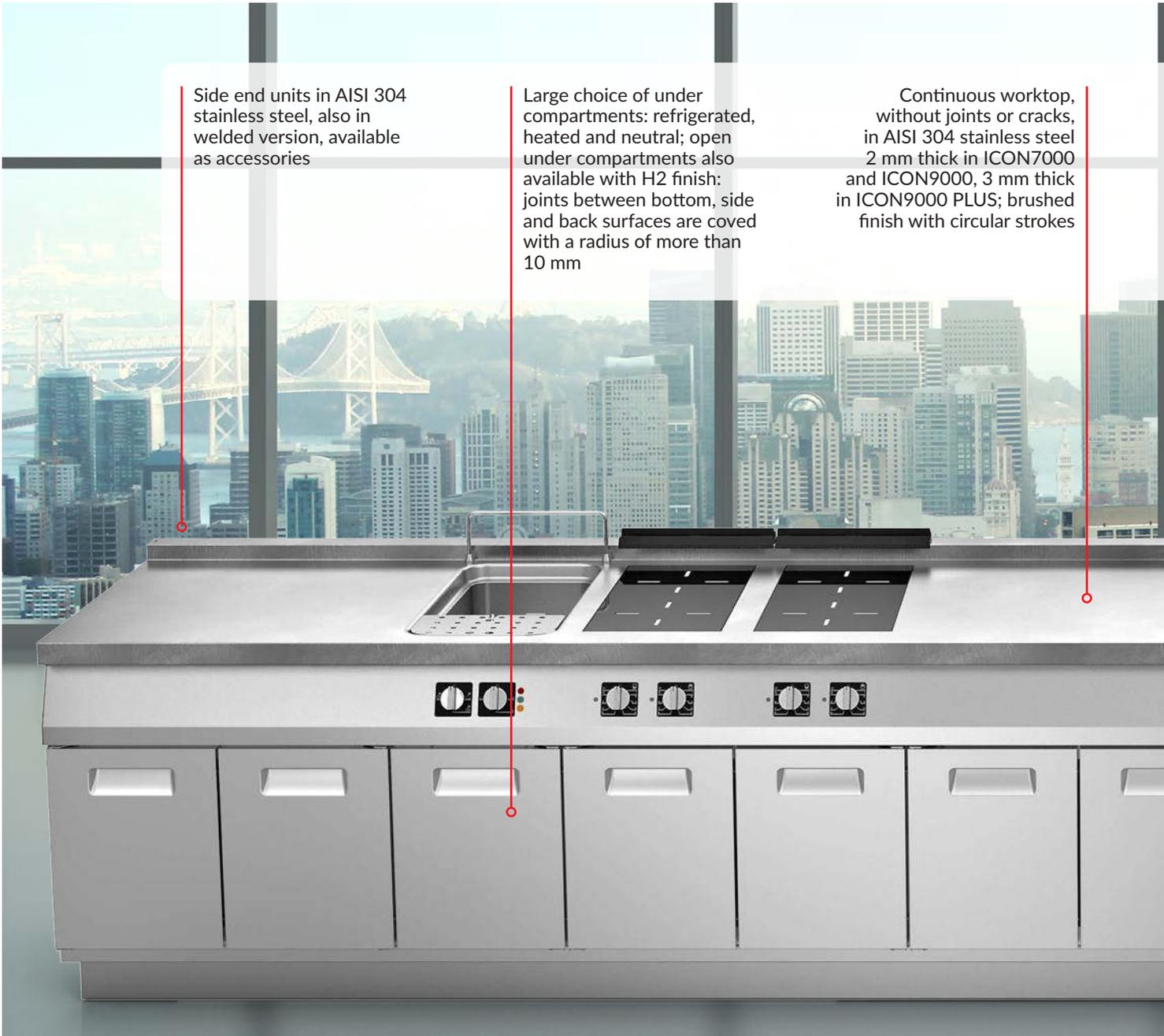
ICON7000

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

Side end units in AISI 304 stainless steel, also in welded version, available as accessories

Large choice of under compartments: refrigerated, heated and neutral; open under compartments also available with H2 finish: joints between bottom, side and back surfaces are covered with a radius of more than 10 mm

Continuous worktop, without joints or cracks, in AISI 304 stainless steel 2 mm thick in ICON7000 and ICON9000, 3 mm thick in ICON9000 PLUS; brushed finish with circular strokes



Order your **ICON HYDESIGN**

1

Send our offices a drawing of the continuous worktop, the appliances list, the number of joints between the modules (HD7 or HD9), the accessories and optional features required. We will quote the options separately: colouring, the continuous dashboard panel (in two sections if over 2.8 m) and division of the worktop into two parts if it is more than 4 m wide unless otherwise agreed.

2

You will receive a technical and commercial document containing:

- the layout of the HYDESIGN-block,
 - the list price quote for the optional features required,
- the specification as to whether the range worktop has to be divided into two sections.

This quote DOES NOT include the price of the functional elements of the cooking range and the relative accessories.

3

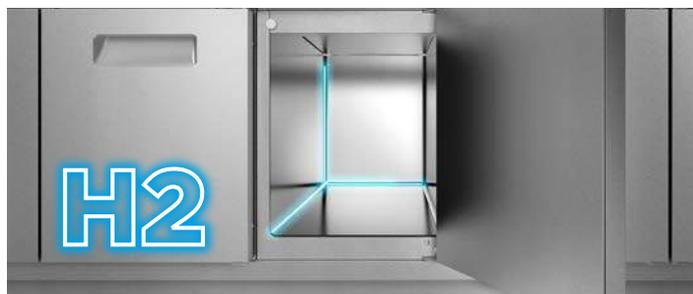
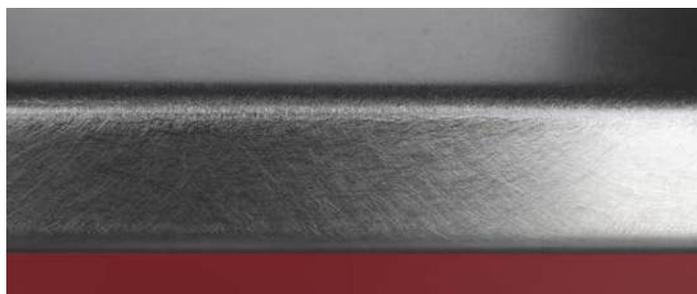
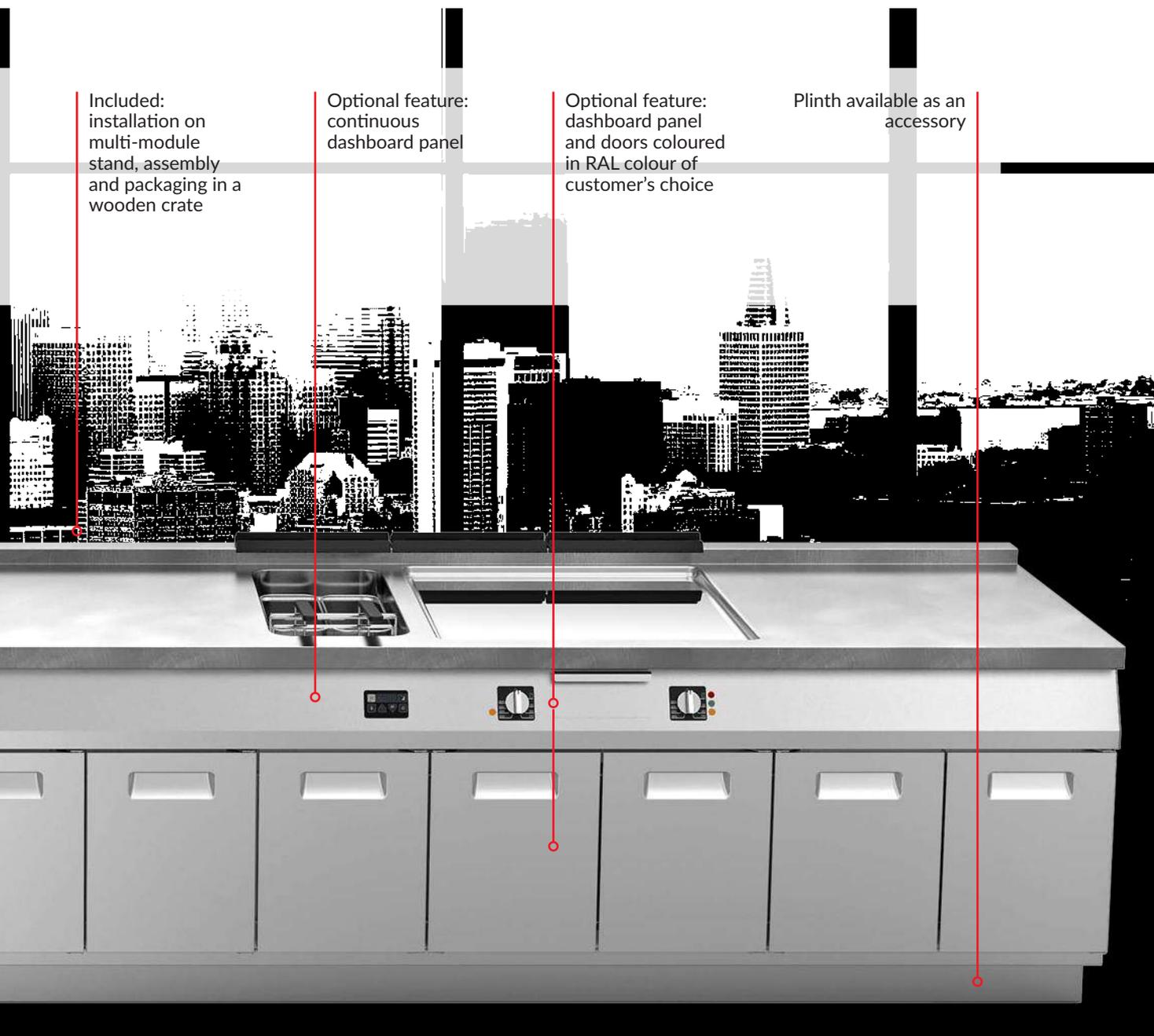
Return the technical and commercial document to Angelo Po with agreement to its contents, so the relative order confirmation can be issued and dispatched.

Included:
installation on
multi-module
stand, assembly
and packaging in a
wooden crate

Optional feature:
continuous
dashboard panel

Optional feature:
dashboard panel
and doors coloured
in RAL colour of
customer's choice

Plinth available as an
accessory



ICON7000

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

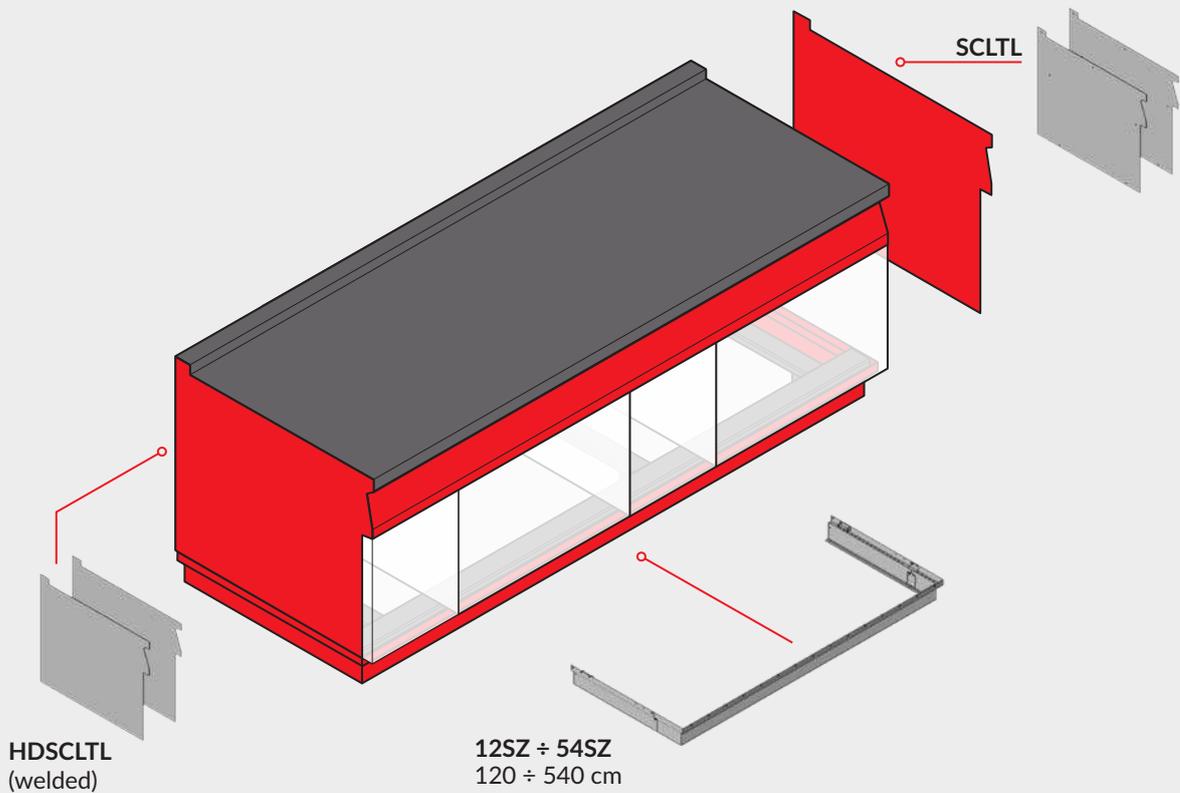
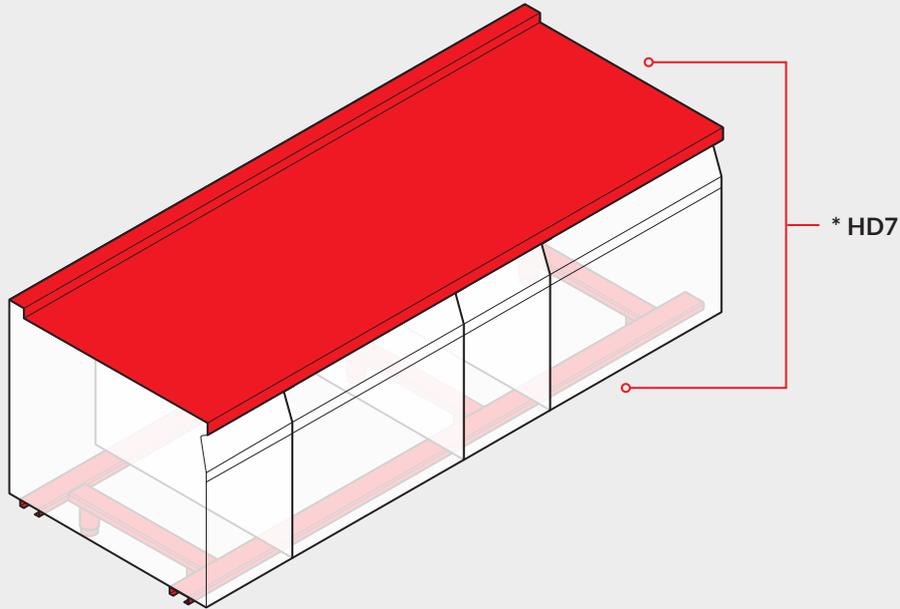
Commercial reference **HD7** comprises:

- WELDING of the worktop, brushed finishing with circular strokes: for a worktop consisting of N modules, calculate commercial reference HD7 N-1 times;
- the multi-module STAND on which the

elements will be installed;

- ASSEMBLY of the cooking range worktop;
- brushed FINISHING of the worktop with circular strokes;
- PACKAGING in a wooden crate.

On request: single dashboard and colour. Contact our offices for a quote.



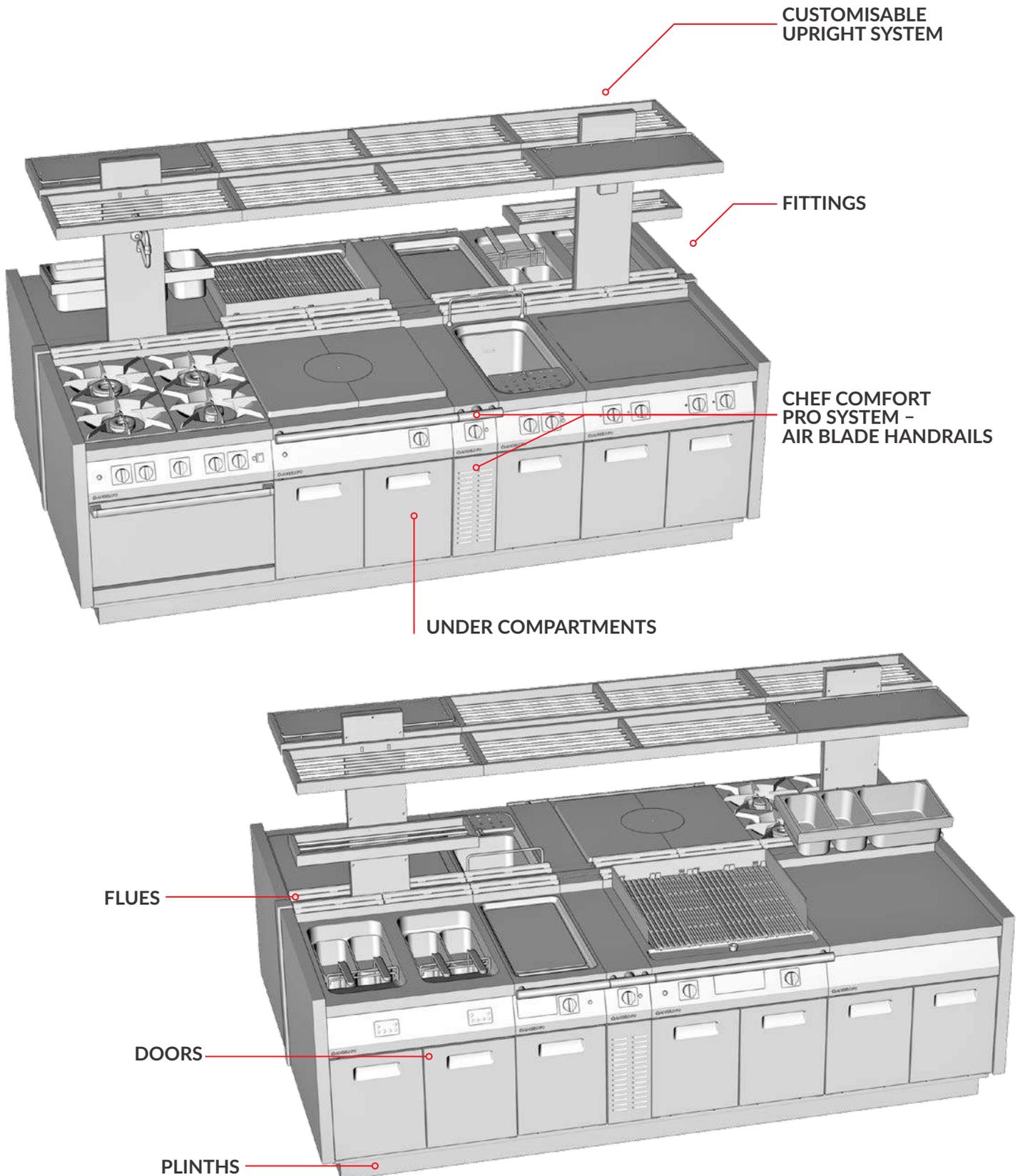
*** INSTALLATION RESTRICTIONS:**

- it is not possible to insert in a welded worktop cooking block: bratt pans with tilting well, 1S1FBEV electric convection under oven, 1S1TT623 element;
- it is not possible to join/weld the surfaces of two cooking blocks in back-to-back solution.



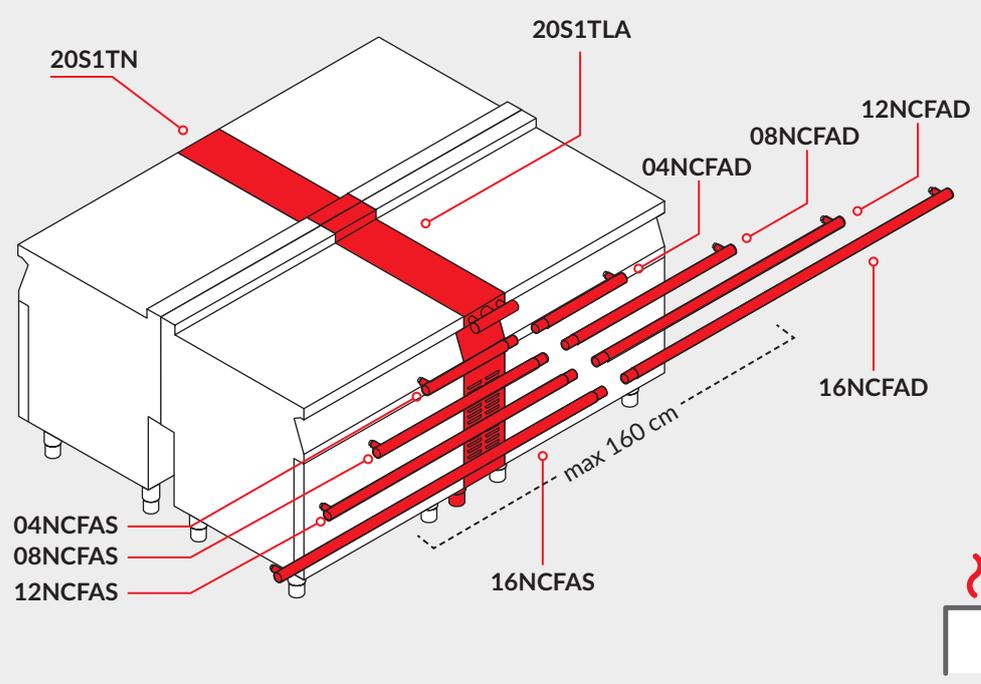
ICON7000

A wide range of accessories and different solutions to complete your cook line



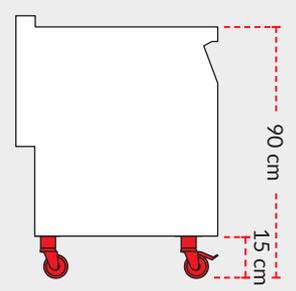
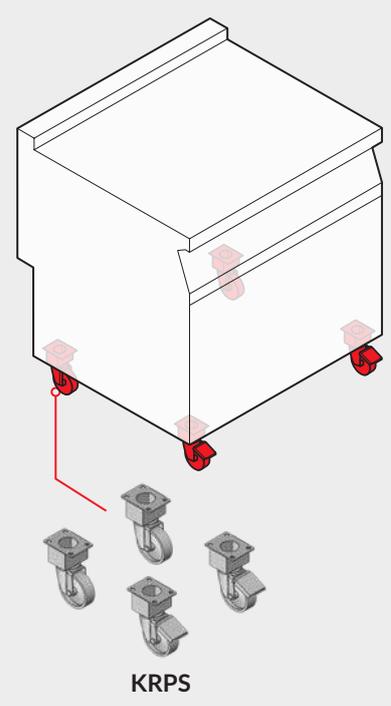
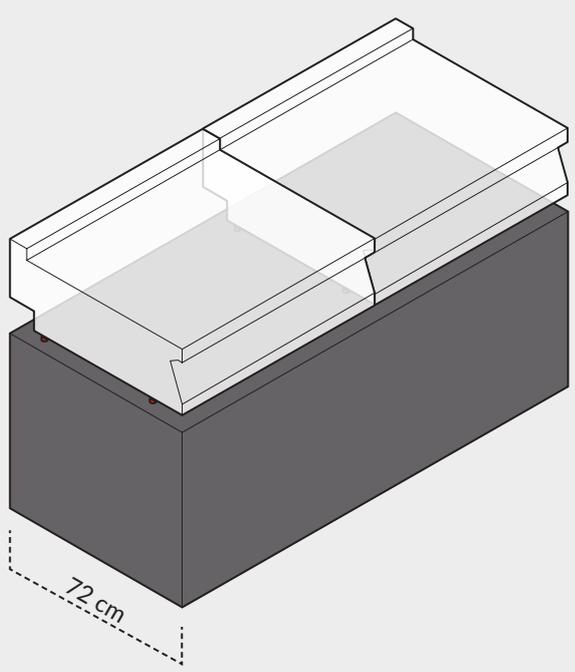
ICON7000 ACCESSORIES

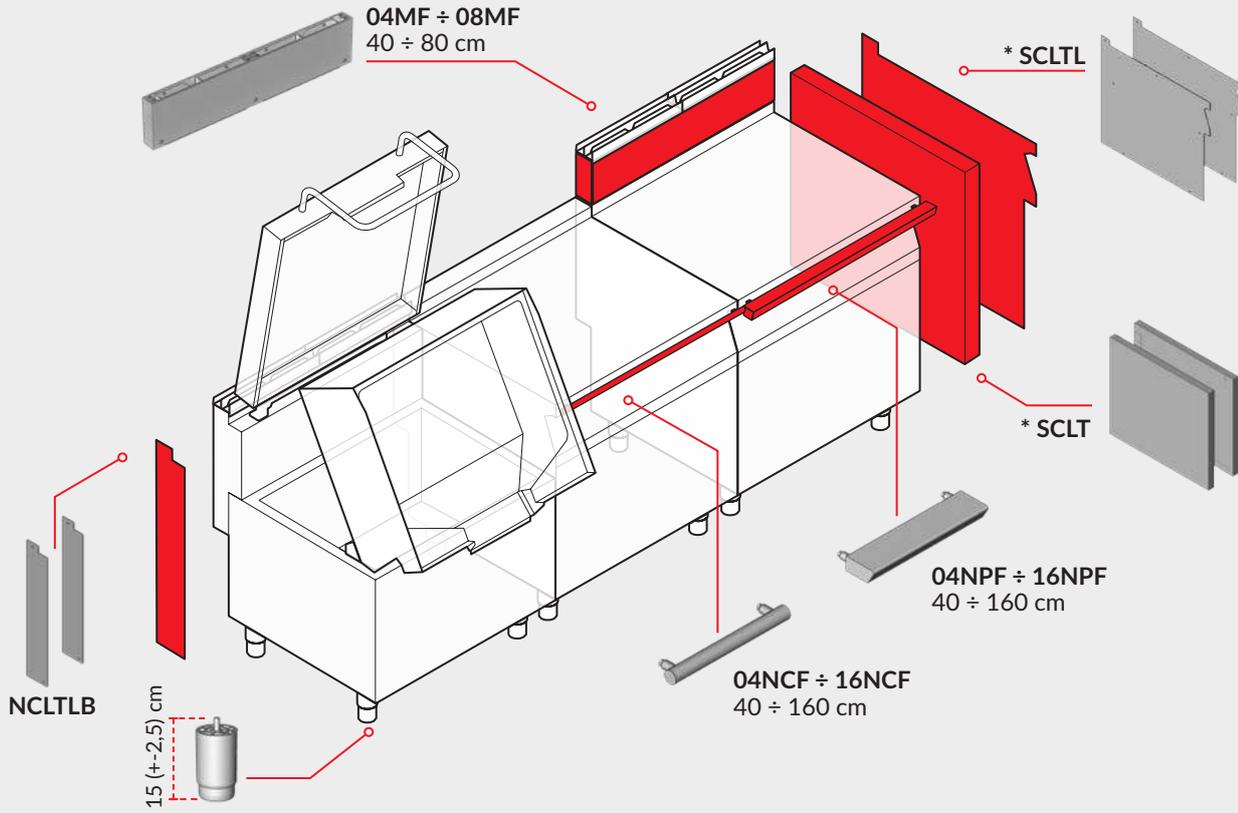
Air blade handrails - CHEF COMFORT-PRO



⚠️ INSTALLATION RESTRICTIONS: it is not possible to install the handrail on bratt pans with tilting well.

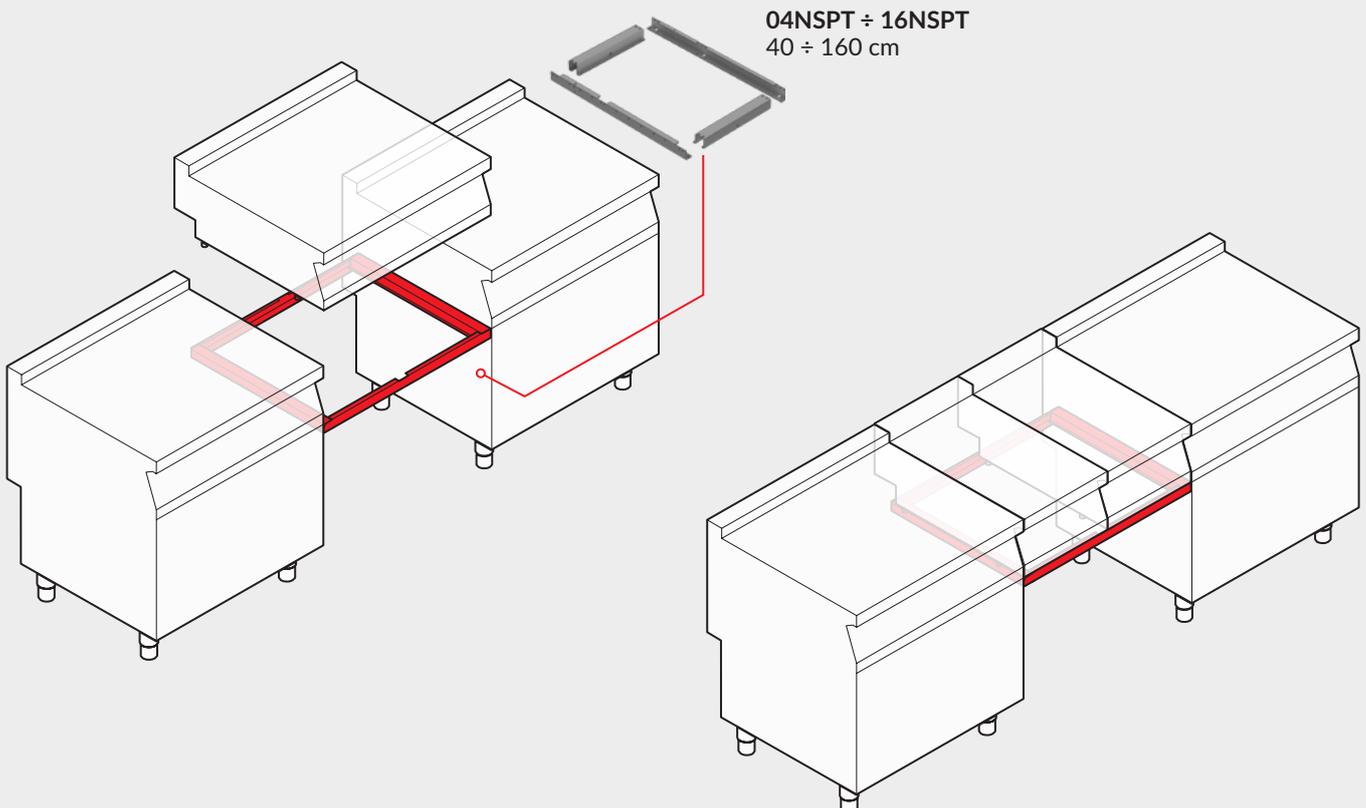
Installation on support surfaces and on wheels





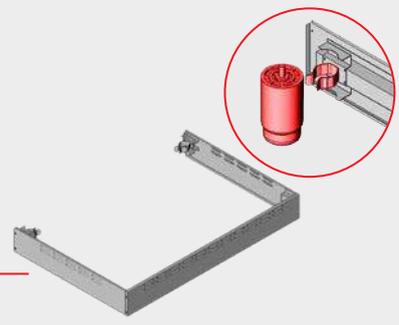
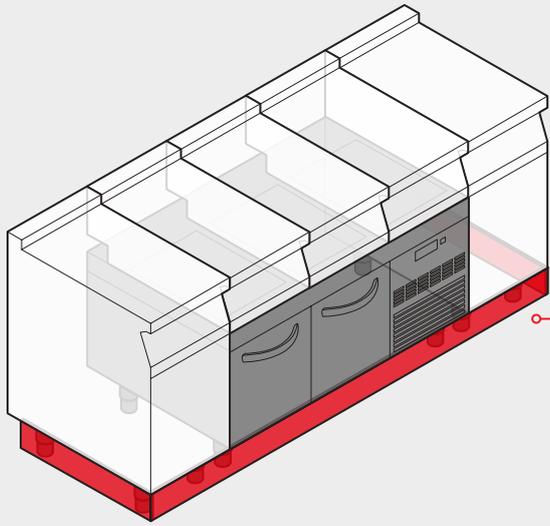
 * INSTALLATION RESTRICTIONS: it is NOT possible to insert next to a bratt pan with tilting well.

Bridge installation

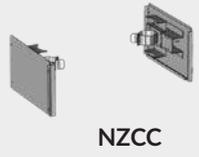
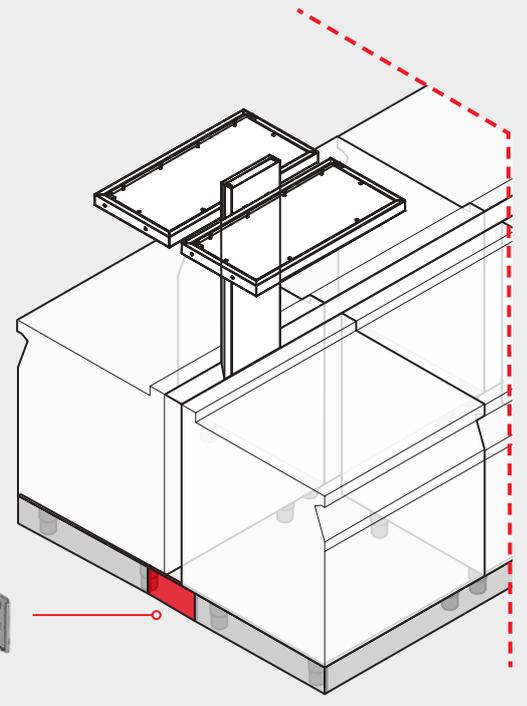
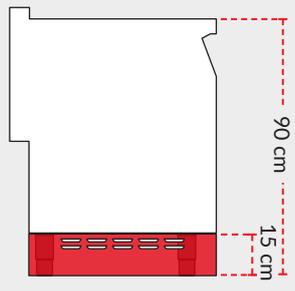
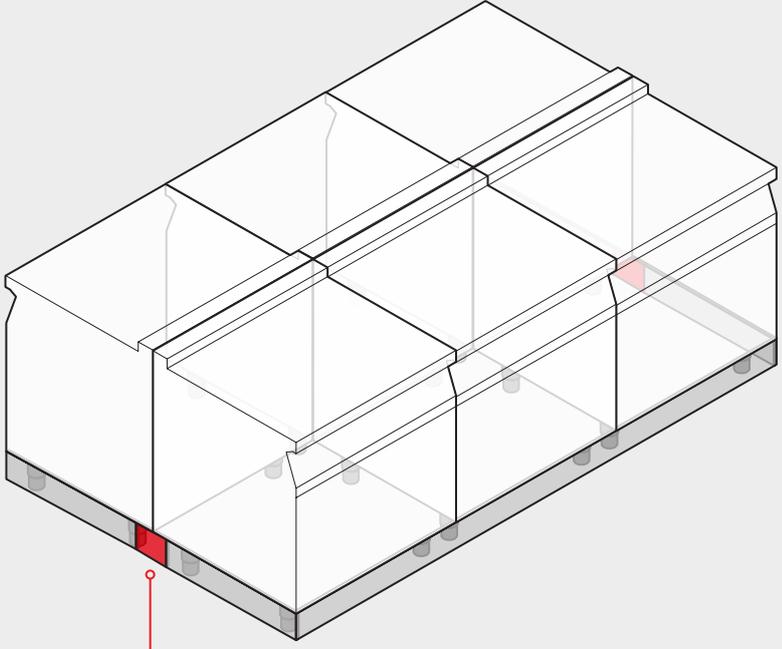


ICON7000

ACCESSORIES - STAINLESS STEEL PLINTHS



* 12SZC ÷ 28SZC
120 ÷ 280 cm



With plinth, cooking top height is fixed, it is not adjustable.

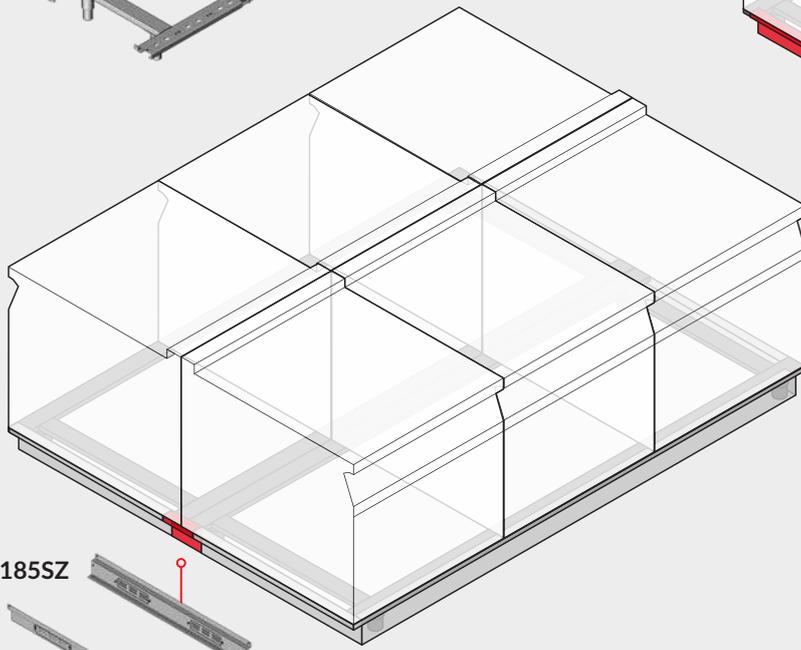
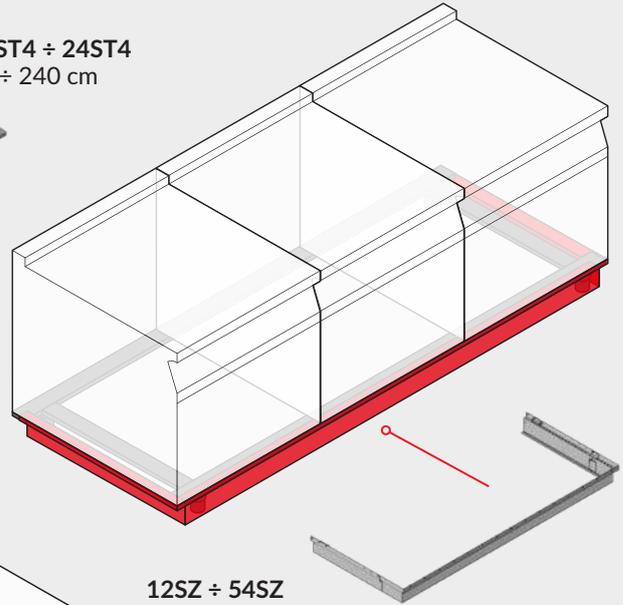
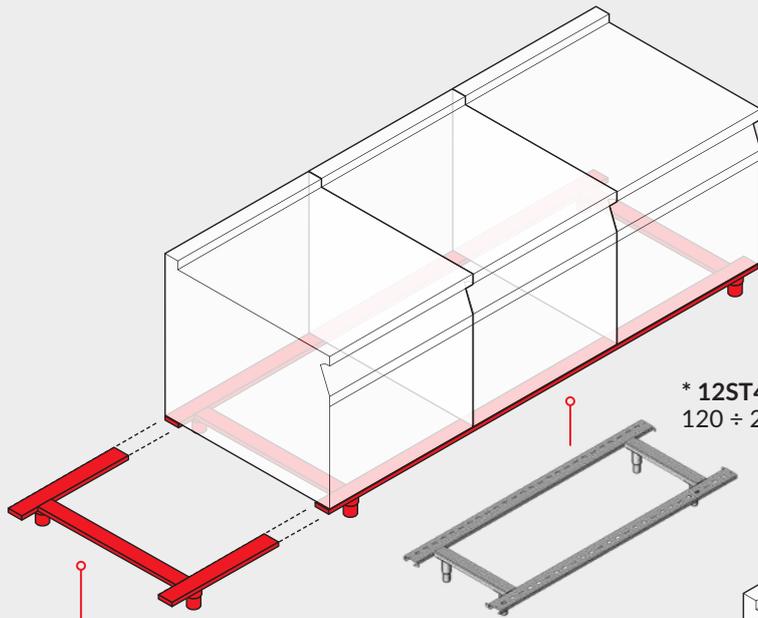


* **INSTALLATION RESTRICTIONS:** the plinth can be installed to refrigerated under counters only if, on the right and on the left of the refrigerated counter, there are elements on feet; not installable on element 1S1TT623.

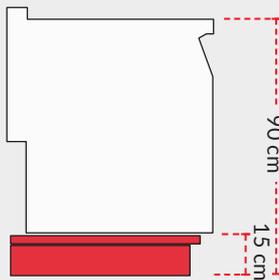
ICON7000

INSTALLATION ON MULTI-ELEMENTS SUPPORT

ICON7000
720 mm



185SNZ
(for ICON7000/9000 back-to-back cooking blocks)

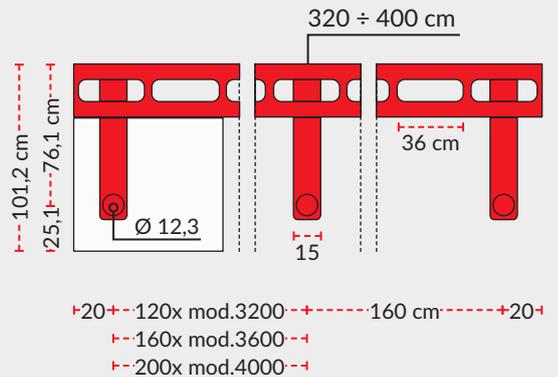
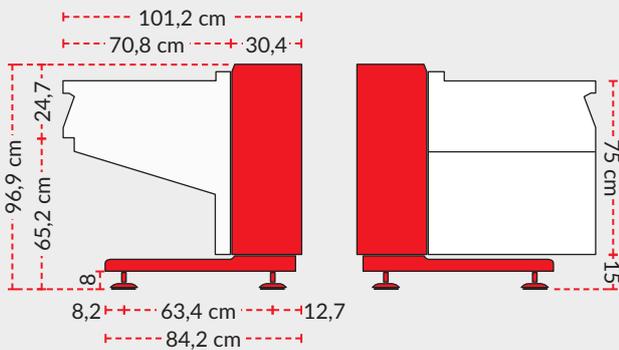
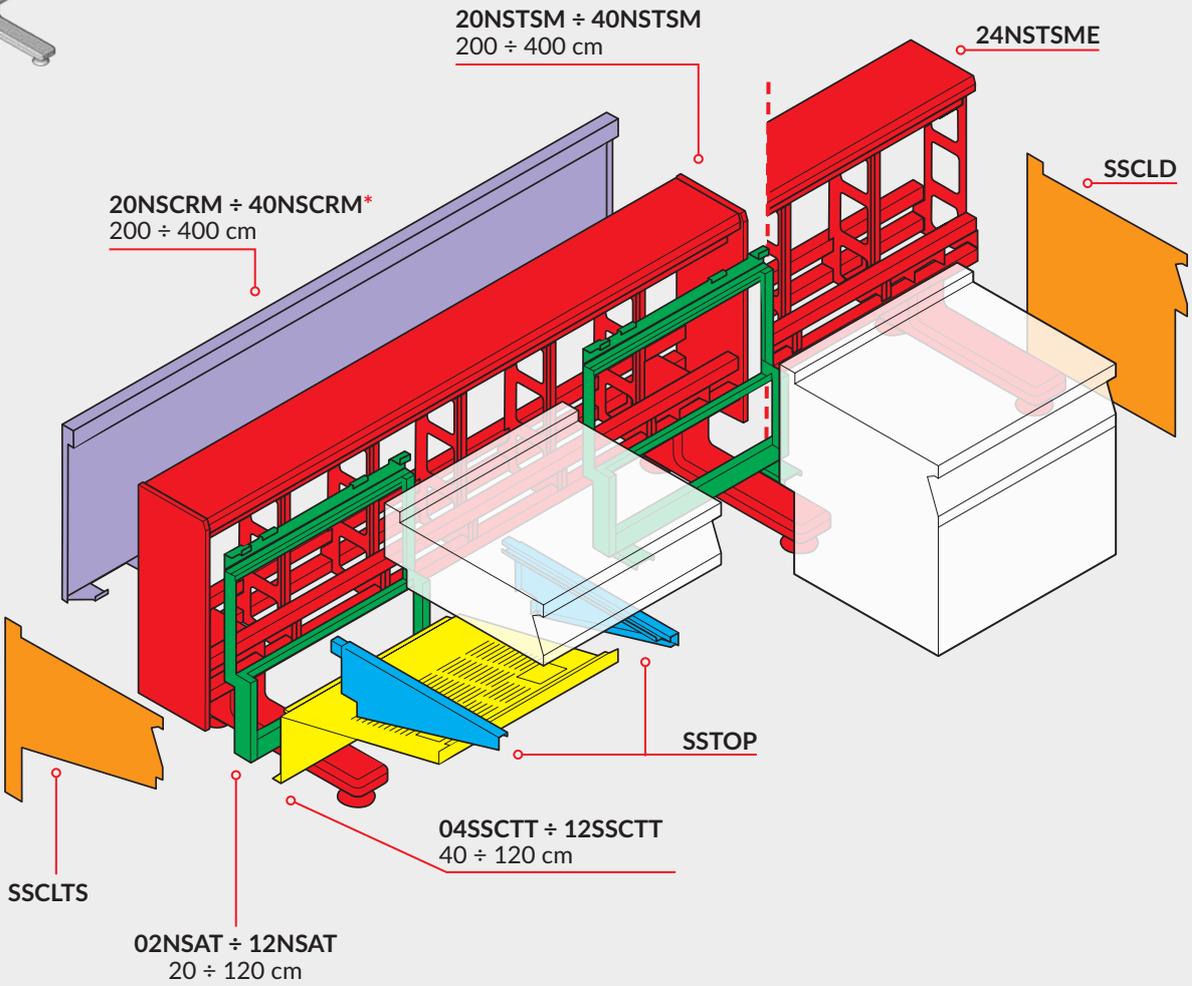
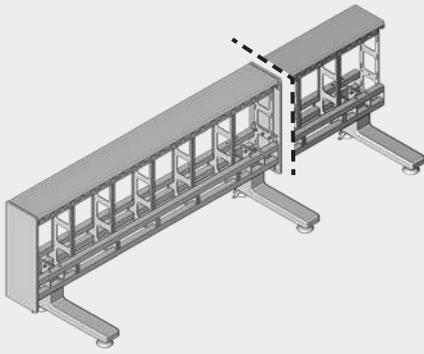
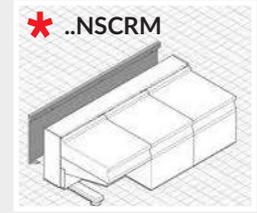


With plinth, the height of the cooking top is fixed, it is not adjustable.
INSTALLATION RESTRICTIONS: it is not possible to place: refrigerated under compartments (except in the HYDESIGN solution), module 1S1TT623.

ICON7000

INSTALLATION ON SINGLE-FRONT CANTILEVER SUPPORT

Central room configuration



INSTALLATION RESTRICTIONS - Appliances NOT allowed to be positioned on cantilever installation:

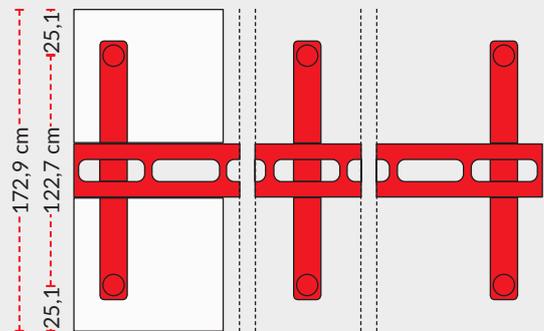
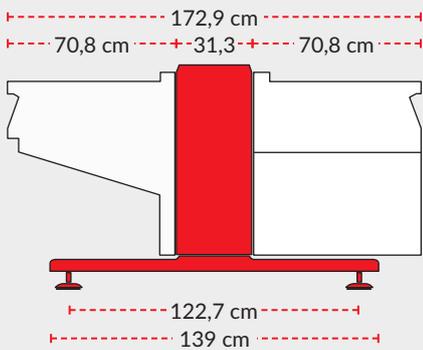
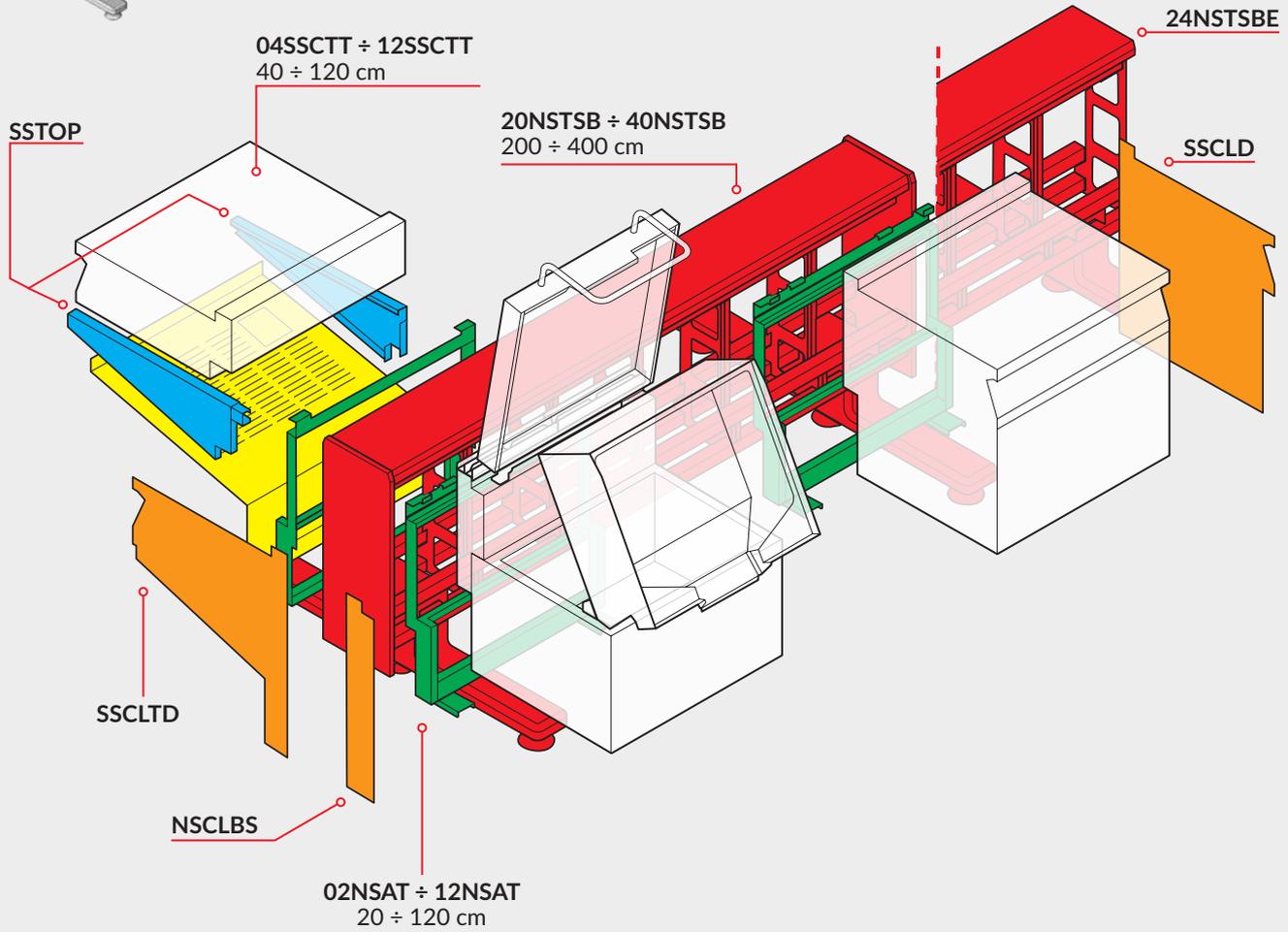
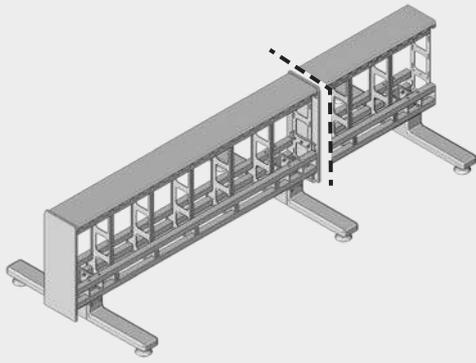
1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-20S1TLA-20S1TN-1S1FBEV, refrigerated under counters, equipped uprights, 60S1TTC, 1S1TT623.



ICON7000

INSTALLATION ON DOUBLE-FRONT CANTILEVER SUPPORT

ICON7000
720 mm



INSTALLATION RESTRICTIONS - Appliances NOT allowed to be positioned on cantilever installation:

1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-20S1TLA-20S1TN-1S1FBEV, refrigerated under counters, equipped uprights, 60S1TTC, 1S1TT623.



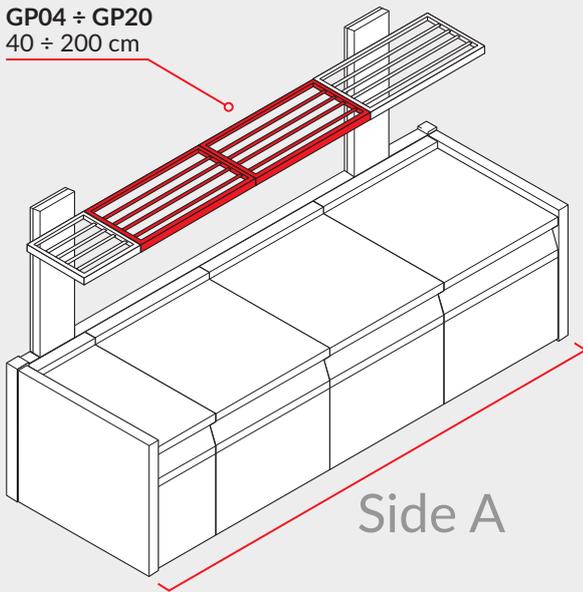
ICON7000 EQUIPPED UPRIGHTS

They can be placed separately or in pairs, with or without upper connection grid.

1. In a single cooking block, choose upright with commercial reference **CM...**
2. Between two cooking blocks, choose upright with commercial reference **CB...**

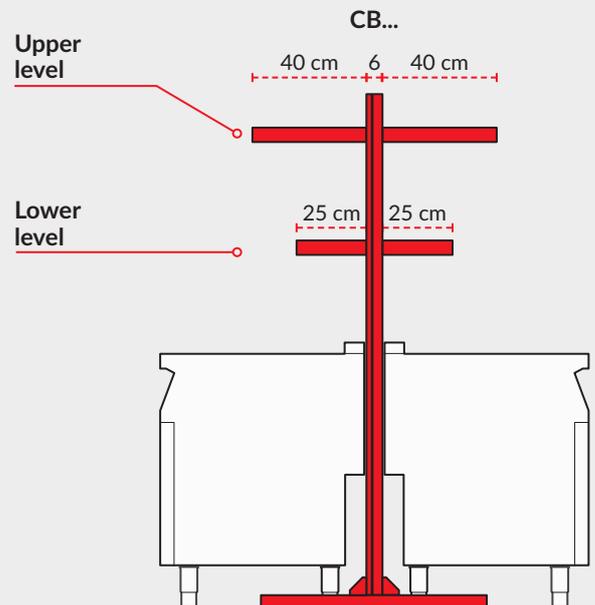
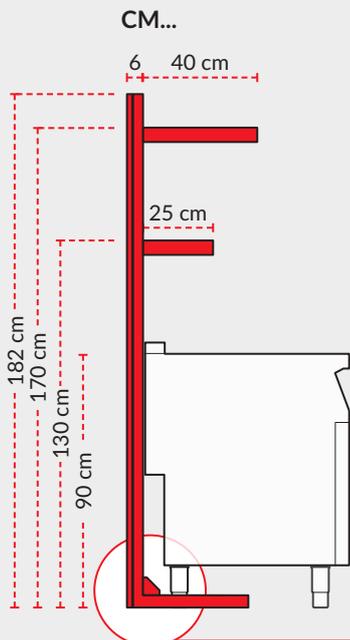
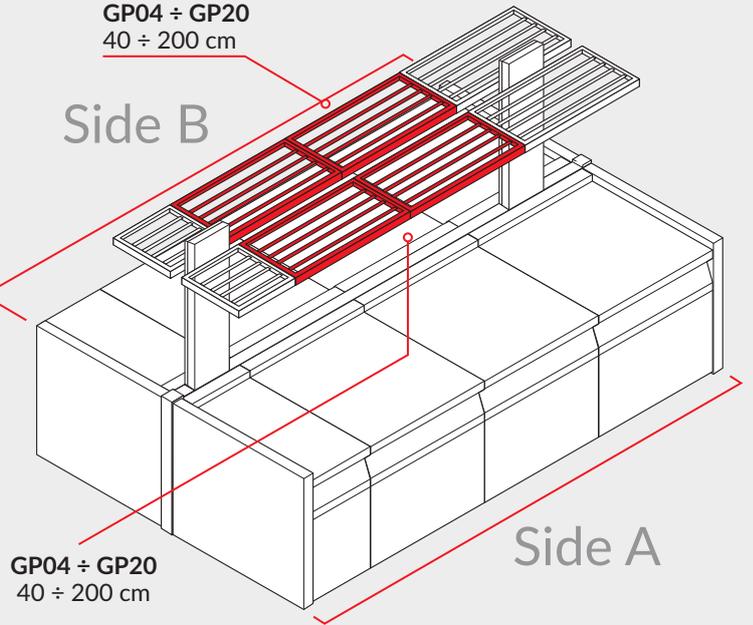
Uprights include a shelf on the upper level; they can also be inserted into cooking blocks on multi-support, after checking position of support feet and column supports.

GP04 ÷ GP20
40 ÷ 200 cm



GP04 ÷ GP20
40 ÷ 200 cm

Side B



ICON7000

HOW TO CHOOSE THE SIZE OF THE UPRIGHT

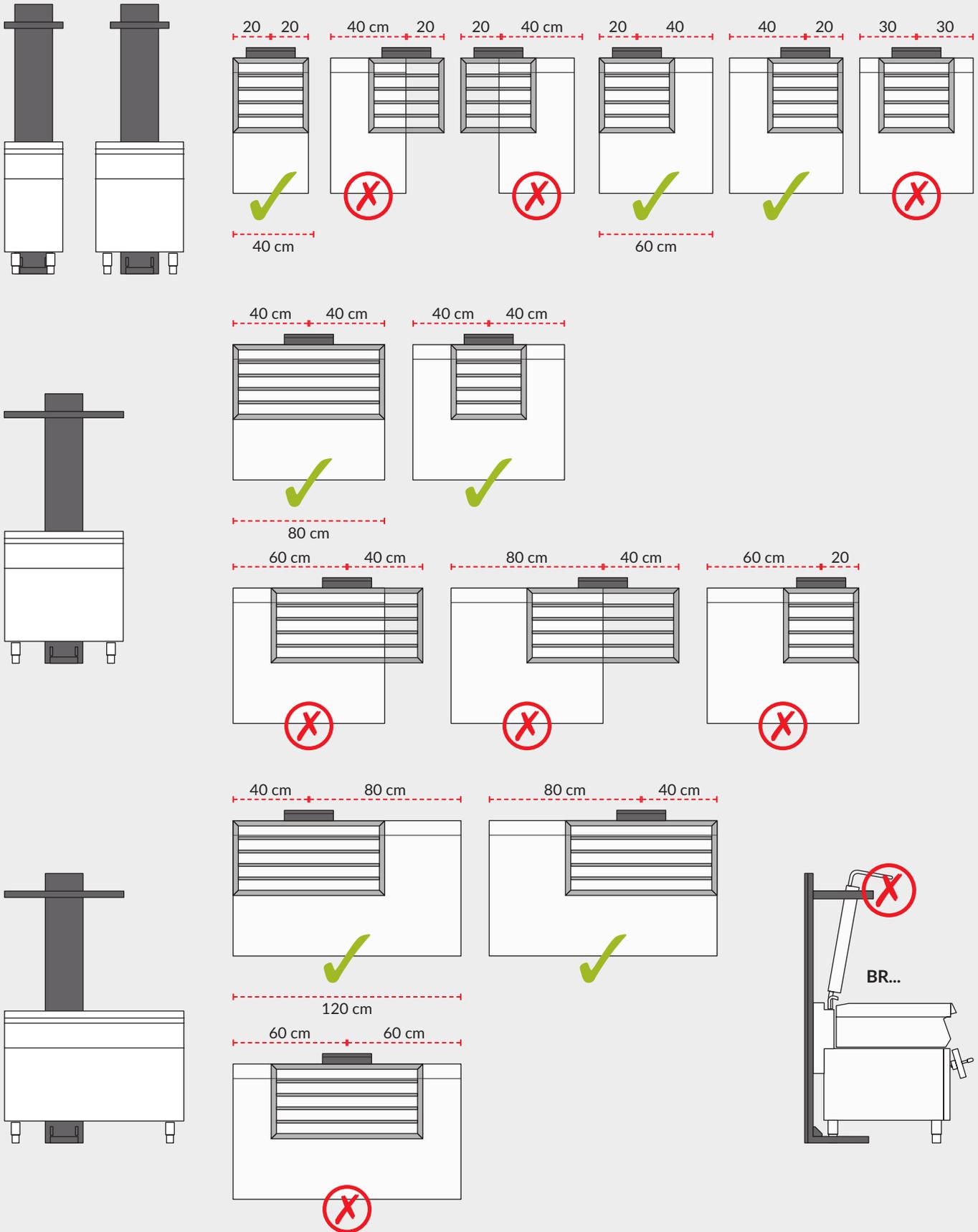
Match the size of the upright, 40 or 80 cm wide, and the width of the appliance to be connected: in this way the shelf delivered with the upright does not protrude the size of the appliance. In a configuration between two cooking blocks, choose one of the block to

connect upright.

• modulo 60S1TTC: installation not possible.

INSTALLATION RESTRICTIONS:

• bratt pan with tilting well can **NOT** BE connected to upright or, if there are upper connection grids, fitted in the cooking block;



ICON7000

HOW TO EQUIP LEVELS

UPPER LEVEL FITTING: two or more uprights can be connected by pan support rest, from 40 to 200 cm wide.

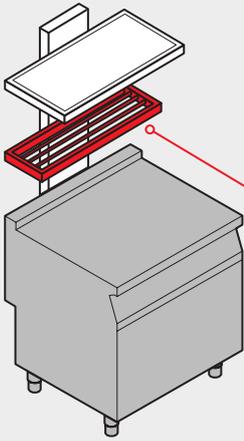
LOWER LEVEL FITTING: it is possible to equip upright on the lower level with several accessories: shelves, grids, tap

water, container support, electric sockets and heating lamps.

In a cooking block: choose accessories with commercial reference **A**.

Between two back to back cooking blocks: provide the first cooking block only with accessories having commercial reference **A**; on the second cooking block, insert only accessories with commercial reference **B**.

LOWER LEVEL accessories: allowed matches to appliances



R04IA/B R08IA/B Shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
G08IA/B Grilled shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
TGNIA/B Support		Recommended on Neutral Elements only
CRAIA/B¹ Tap		Open burners, Neutral Element, Electric Plates, Electric Solid tops, Induction
RBE208IA/B¹² Sockets box		Neutral Elements
PE1IA/B¹² Socket		Neutral Elements
RPE104IA/B¹² RPE108IA/B¹² Socket		Neutral Elements
CCIA/B Cover		ALL APPLIANCES

¹ In a configuration with back to back cooking blocks, in correspondence to this accessory the following appliances can NOT be placed: gas operating appliances with fumes flue, gas chargrills.

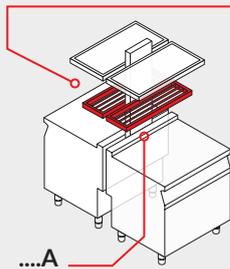
² **IP44 SOCKET**
- Laterally of the neutral element, in correspondence to the socket, only these appliances can be placed: neutral elements, GRE / GRG, FTE, FTG, FR. All appliances with wells are forbidden and all indirect

cooking appliances.
- If the cooking line includes upright with water tap, between water tap and electric socket there must be a minimum distance of 140 cm.

IP66 SOCKET BOX
- Laterally of the neutral element, in correspondence to sockets, any appliance can be placed, except for the following: CP, BM, PD / PI, BR. All appliances with wells are forbidden.

- If the cooking line includes upright with water tap, between water tap and electric sockets there must be a minimum distance of 140 cm.

LOWER LEVEL accessories: allowed matches in a BACK TO BACK CONFIGURATION



		TGNIB	CRAIB	RBE208IB	PE1IB	RPE104IB RPE108IB
TGNIA		✗	✓	✓	✓	✓
CRAIA		✓	✗	✗	✗	✗
RBE208IA		✓	✗	✓	✓	✓
PE1IA		✓	✗	✓	✗	✗
RPE104IA RPE108IA		✓	✗	✓	✗	✗

ICON7000

COMPLETE THE UPRIGHTS

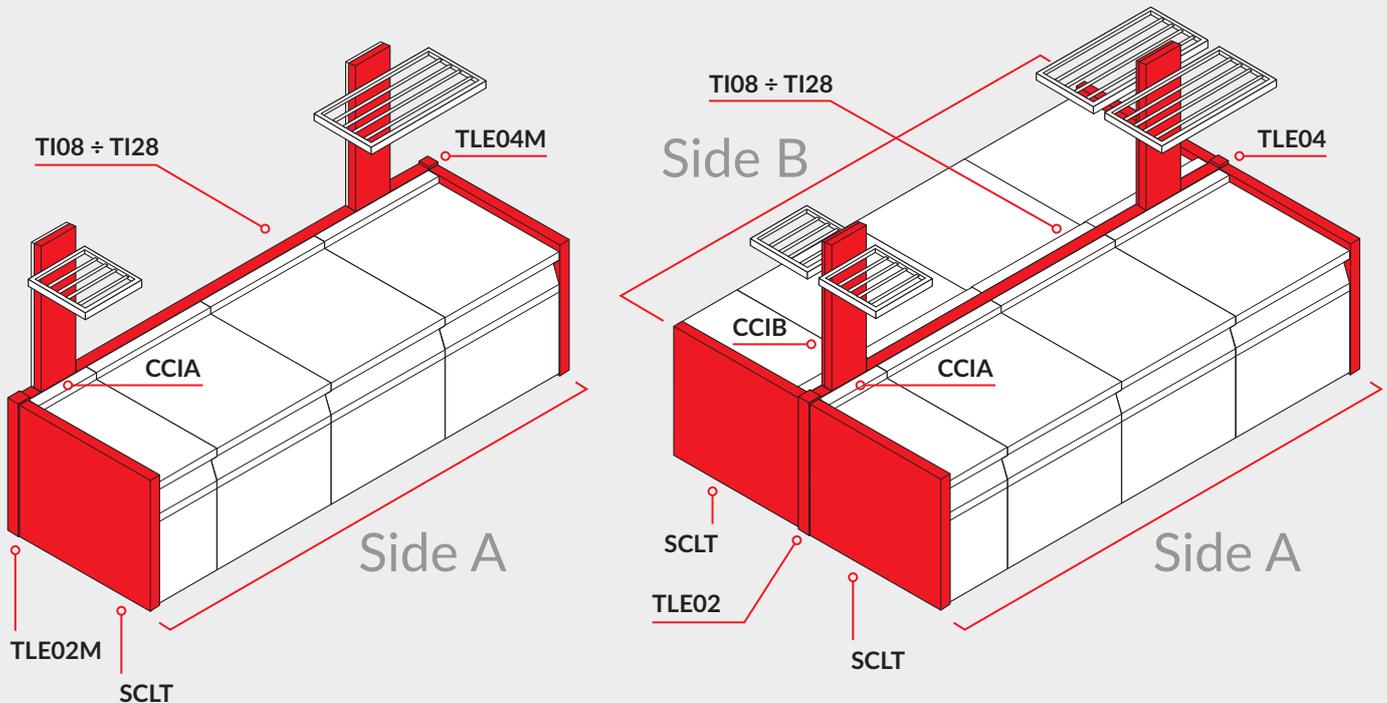
If the LOWER level is not equipped with accessories, it is necessary to complete uprights with a cover:

- CCIA on a cooking unit.
- CCIA + CCIB in a back to back cooking configuration.

Upper side closing sections:

- TLE02/TLE04 to be positioned on cooking blocks in back to back configuration.
- TLE02M/TLE04M to be positioned on one sided cooking block.

SCLT side panels must always be included in cooking blocks with equipped columns.



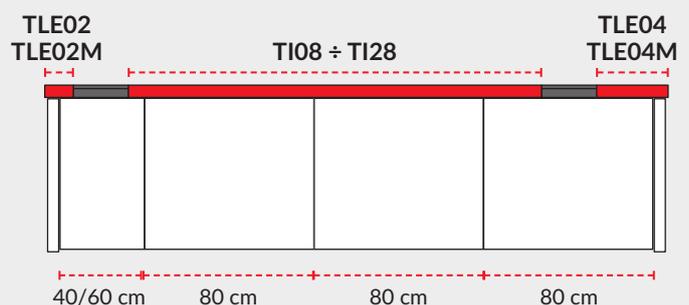
UPPER MIDDLE CLOSING SECTIONS: how to choose the length in accordance with the uprights

	nr.2 40cm	nr.1=40cm nr.1=80cm	nr.2 80cm
GP04 - 40 cm	TI08	TI10	TI12
GP06 - 60 cm	TI10	TI12	TI14
GP08 - 80 cm	TI12	TI14	TI16
GP10 - 100 cm	TI14	TI16	TI18
GP12 - 120 cm	TI16	TI18	TI20
GP14 - 140 cm	TI18	TI20	TI22
GP16 - 160 cm	TI20	TI22	TI24
GP18 - 180 cm	TI22	TI24	TI26
GP20 - 200 cm	TI24	TI26	TI28

UPPER SIDE CLOSING SECTIONS TLE...

40 cm 60 cm	80 cm 120 cm
TLE02 / TLE02M	TLE04 / TLE04M

Example



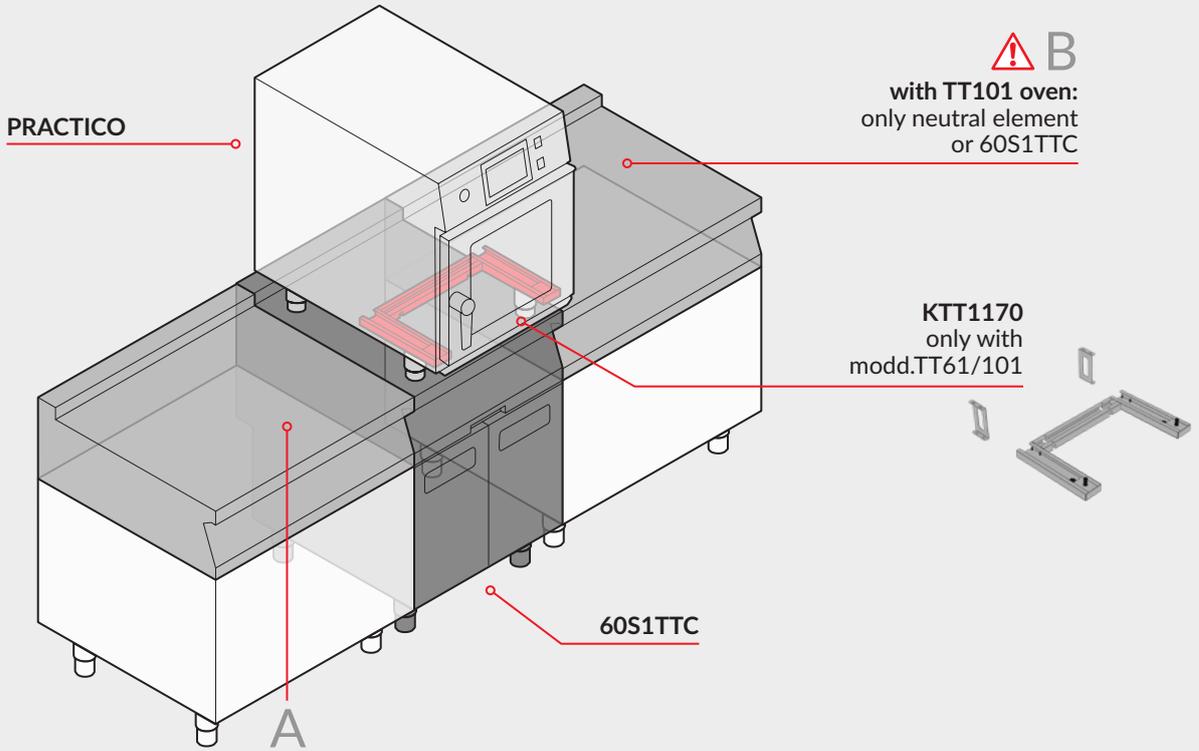
* With a 60 cm module, choose the connection grid with length + 20 cm.

ICON7000 PRACTICO OVEN INSTALLATION

SINGLE COOKING BLOCK

- KTT1170 accessory is always necessary for mod. TT61/101;
- with mod. TT101 oven, the element to its right can ONLY be neutral or 60S1TTC;

- the oven accessories are to be provided only if there are heated tops to the side of the 60S1TTC module; no accessories if the top is neutral.



Accessories and possible configurations

Mod. Oven	Accessory	A		B		A		B	
		□	■	□	■	■	■	■	■
TT623 TT623R	PPTT6		-		qty 1		qty 1		qty 1
	SCTT623		-		qty 1 (for oven left side)		qty 2 (for oven right and left sides)		qty 1 (for oven right side)
TT61 TT61R	KTT1170		qty 1		qty 1		qty 1		qty 1
	PPTT6		-		qty 1		qty 1		qty 1
	SCTT61		-		qty 1 (for oven left side)		qty 2 (for oven right and left sides)		qty 1 (for oven right side)
TT101 TT101R	KTT1170		qty 1		qty 1	configuration not allowed	configuration not allowed	configuration not allowed	configuration not allowed
	KRATT11		-		qty 1				
	SCTT101		-		qty 1 (for oven left side)				

ICON7000

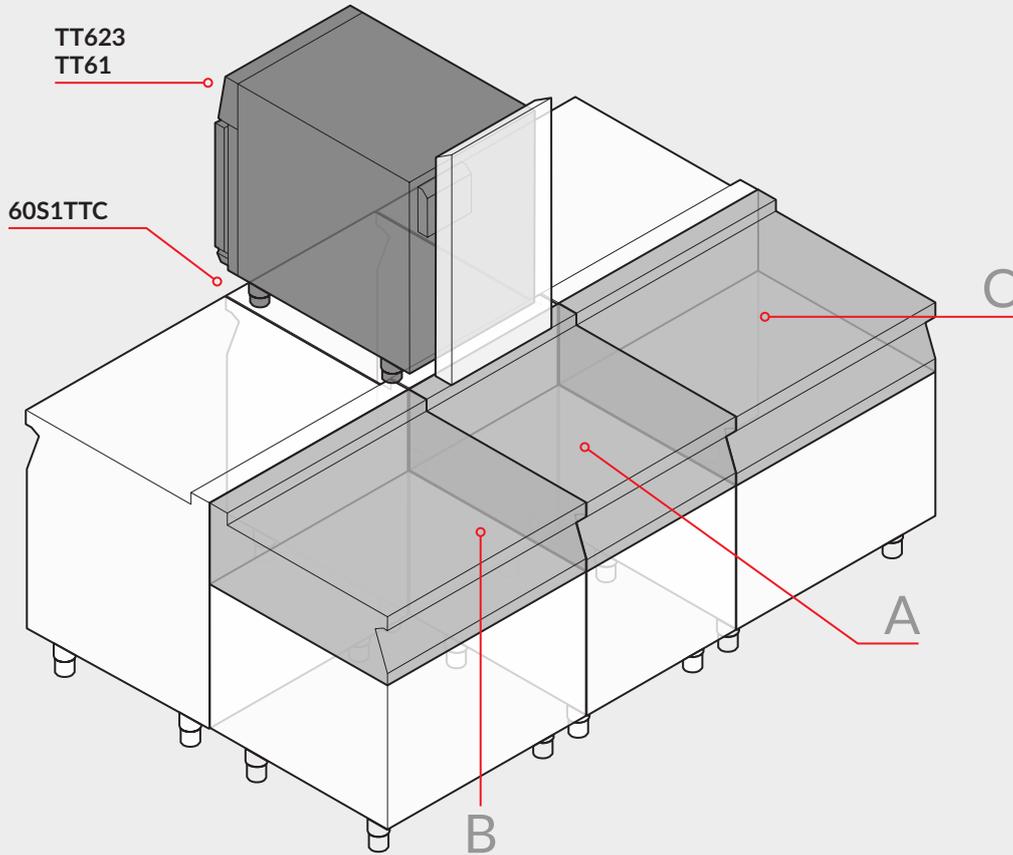
PRACTICO TT623/TT61 OVEN INSTALLATION

BACK TO BACK COOKING BLOCKS

- provide constraints and/or accessories for single cooking block;
 - for the cooking block backed to the oven:
- the accessories for the oven are to be provided only if there are heated top

elements; no accessories if the top is neutral;

- the accessories for the cooking elements are to be provided if heated.



Accessories and possible configurations

Mod. Oven	Accessory	TT			TT			TT			TT		
		B	A	C	B	A	C	B	A	C	B	A	C
TT623 TT623R TT61 TT61R	PPTT6												
	MB40CP												
	MB40FR												

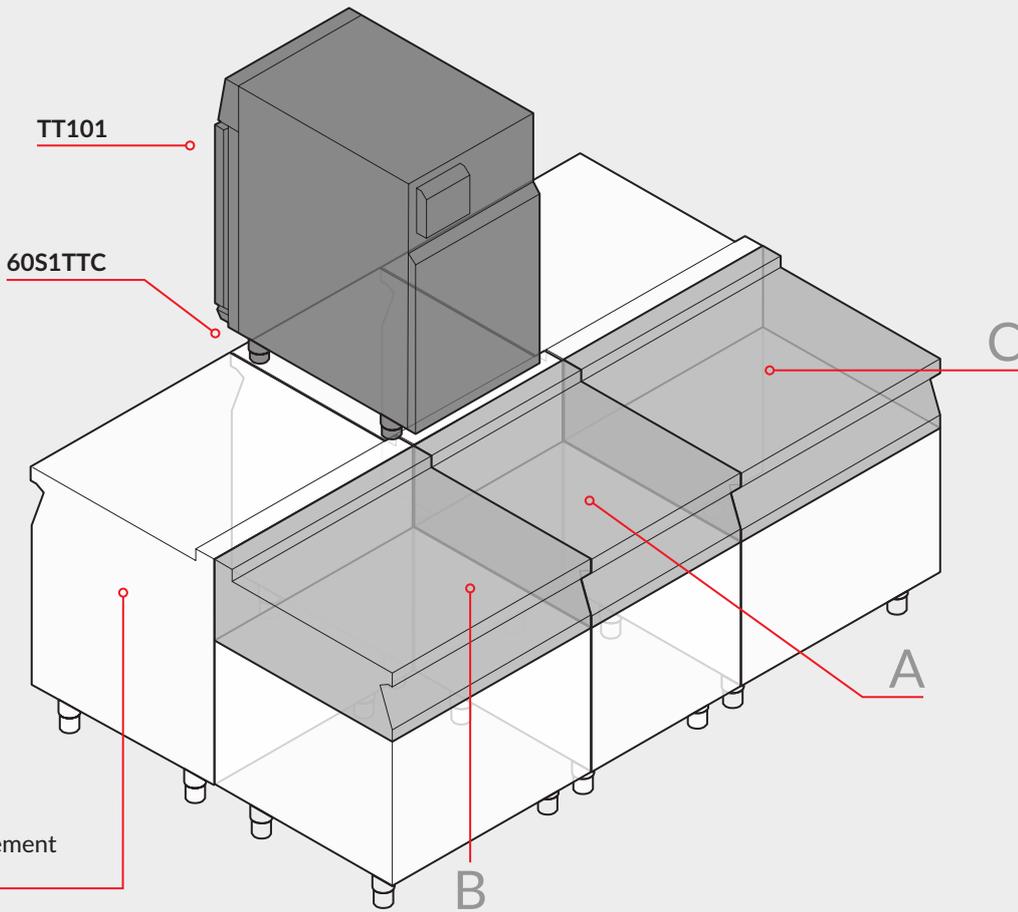
ICON7000

PRACTICO TT101 OVEN INSTALLATION

BACK TO BACK COOKING BLOCKS

- provide constraints and/or accessories for single cooking block;
- for the cooking block backed to the oven:
- the accessories for the oven are to be provided only if there are heated top

- elements; no accessories if the top is neutral;
- the accessories for the cooking elements are to be provided if heated;
- the module positioned on the back of the oven can ONLY be neutral or electric bain-marie.



Accessories and possible configurations

Mod. Oven	Accessory				
TT101 TT101R	KRATT11 	-	qty 1 · on the oven right side (if not already placed) · Electric bain-marie: only hot element allowed!	qty 1 · on the oven right side (if not already placed) · with all heated surfaces	qty 1 · on the oven right side (if not already placed) · with all heated surfaces

MODULAR COOKING ICON7000

OPEN BURNERS

Worktop pressed in a single solution. 4 kW single crown burners. 6.5 kW double crown burners. Model 1S1FAPG with radiant plate made from extra-thick (15 mm) 16MO5 steel to guarantee durability and no deformation. Under gas oven STATIC (...G) or VENTILATED (...GV), cooking chamber made of AISI 430 stainless steel, 3 level container

removable guides. Oven capacity: static GN 2/1 (or 2 x GN 1/1), ventilated GN 1/1. Side cabinet with door, equipped with tray guides useful for 4 x GN 1/1 containers. Integrated lower open compartment. The following appliances are NOT installable on cantilever beam: 1 S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV.

	MOD.	DESCRIPTION				
	0S0FAO	2 BURNER GAS RANGE	40x72x25	13		
	1S0FAO	4 BURNER GAS RANGE	80x72x25	23,5		
	1S0FA0B	4 BURNER GAS RANGE	80x72x25	26		
	2S0FAO	6 BURNER GAS RANGE	120x72x25	34		
	2S0FA0B	6 BURNER GAS RANGE	120x72x25	39		
	0S1FAO	2 BURNER GAS RANGE ON CABINET	40x72x90	13		
	1S1FAO	4 BURNER GAS RANGE ON CABINET	80x72x90	23,5		
	1S1FA0B	4 BURNER GAS RANGE ON CABINET	80x72x90	26		

	MOD.	DESCRIPTION				
	2S1FA0	6 BURNER GAS RANGE ON CABINET	120x72x90	34		
	2S1FA0B	6 BURNER GAS RANGE ON CABINET	120x72x90	39		
	1S1FA0G	4 BURNER GAS RANGE ON GAS STATIC OVEN	80x72x90	29,5		
	1S1FA0GV	4 BURNER GAS RANGE WITH GAS CONVECTION OVEN	80x72x90	29,5	0,05	230V 1N~ / 50 ÷ 60Hz
	1S1FAPG	2 BURNER GAS BOILING TABLE RADIANT PLATE ON GAS STATIC OVEN	80x72x90	24,5		
	2S1FA0G	6 BURNER GAS RANGE WITH GAS STATIC OVEN AND CABINET	120x72x90	40		
	2S1FA0GV	6 BURNER GAS RANGE WITH GAS CONVECTION OVEN AND CABINET	120x72x90	40	0,05	230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM				
	BLFA	SMOOTH RADIANT PLATE	28x32,5x0			
	BRFA	RIBBED RADIANT PLATE	28x32,5x0			
	RWFA	WOK PAN ADAPTOR				

ACCESSORIES

	MOD.	DESCRIPTION				
	SGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	56x58x6			
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS				
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS				
	NCEA	WATER FILLING TAP				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

FLEXI-PLATE

Appliance with multifunctional plate suitable for direct cooking (like a griddle) and indirect cooking (like solid top boiling plate). Cooking plate in polished AISI 430 stainless steel. 2 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-welded heating elements. Models equipped with remote

control of power peaks: 1S0FPE.
Installation constraints: it is not possible to install this appliance on electric oven 1S1FBEV.

	MOD.	DESCRIPTION				
	1S0FPE	MULTIFUNCTION PLATE FLEXIPLATE	80x72x25	8,3		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KPP	KIT FOR PLATE CLEANING				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON7000

SOLID TOP BOILING TABLE

Radiant plate made from extra-thick (15 mm) 16MO5 steel to guarantee durability and no deformation. For GAS models, plate heating by a central burner, piezoelectric ignition. For ELECTRIC models plate heating via infrared heating elements, independent cooking zones. Under gas or electric STATIC oven, cooking chamber made of AISI 430

stainless steel, 3 level container removable guides, capacity GN 2/1 (or 2 x GN 1/1), standard equipped with 1 grid GN 2/1 GN. The following appliances are NOT installable on cantilever beam: 1S1TPG-1S1TPEE.

	MOD.	DESCRIPTION				
	0S0TPG	COUNTER TOP SOLID GAS RANGE	40x72x25	5,5		
	1S0TPG	COUNTER TOP SOLID GAS RANGE	80x72x25	10		
	1S1TPG	SOLID TOP GAS RANGE WITH GAS STATIC OVEN	80x72x90	16		
	0S0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x72x25	5		400V 3N ~ 50 ±60 Hz
	1S0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x72x25	10		400V 3N ~ 50 ±60 Hz
	1S1TPEE	SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC STATIC OVEN	80x72x90	17,9		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON7000

ELECTRIC PLATES

Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. 7-position switch for temperature setting. Under electric STATIC oven, cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity GN 2/1 (or 2 x GN 1/1), standard equipped with 1 grid

GN 2/1 GN. Integrated lower open compartment. Electric models...C equipped with remote control of power peaks. The following appliances are NOT installable on cantilever beam: 1S1PE4E-1S1PE2E.

	MOD.	DESCRIPTION				
	OS0PE4	TWO PLATE ELECTRIC BOILING TABLE - 400V	40x72x25	5,2		400V 3N ~ 50 ÷ 60 Hz
	OS0PE2	TWO PLATE ELECTRIC BOILING TABLE - 230V	40x72x25	5,2		230V 3 ~ 50 ÷ 60 Hz
	1S0PE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x72x25	10,4		400V 3N ~ 50 ÷ 60 Hz
	1S0PE2	FOUR PLATE ELECTRIC BOILING TABLE - 230V	80x72x25	10,4		230V 3 ~ 50 ÷ 60 Hz
	OS1PE4	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x72x90	5,2		400V 3N ~ 50 ÷ 60 Hz
	OS1PE4C	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x72x90	5,2		400V 3N ~ 50 ÷ 60 Hz
	1S1PE4	4 ELECTRIC PLATES RANGE ON CABINET - 400V	80x72x90	10,4		400V 3N ~ 50 ÷ 60 Hz
	1S1PE2	4 ELECTRIC PLATES RANGE ON CABINET - 230V	80x72x90	10,4		230V 3 ~ 50 ÷ 60 Hz
	1S1PE4C	4 ELECTRIC PLATES RANGE ON CABINET - 400V	80x72x90	10,4		400V 3N ~ 50 ÷ 60 Hz

	MOD.	DESCRIPTION				
	1S1PE4E	4 ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN- 400V	80x72x90	18,3		400V 3N ~ 50 ÷ 60 Hz
	1S1PE2E	4 ELECTRIC PLATES RANGE ON ELECTRIC STATIC OVEN - 230V	80x72x90	18,3		230V 3 ~ 50 ÷ 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

GLASS-CERAMIC

Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I... = single zone induction, ...VT1W = wok induction Ø cm 30) or infrared ...VTR. To use electromagnetic induction, pots of suitable material are required.

	MOD.	DESCRIPTION				
	050VT1W	WOK INDUCTION PYROCERAM COOKING RANGE	40x72x25	5		400V 3N ~ 50 ±60 Hz
	050VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x72x25	7		400V 3N ~ 50 ±60 Hz
	050VT1IB	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x72x25	10		400V 3N ~ 50 ±60 Hz
	150VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x72x25	14		400V 3N ~ 50 ±60 Hz
	150VT1IB	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x72x25	20		400V 3N ~ 50 ±60 Hz
	051VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x72x90	7		400V 3N ~ 50 ±60 Hz
	051VT1IB	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x72x90	10		400V 3N ~ 50 ±60 Hz
	151VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x72x90	14		400V 3N ~ 50 ±60 Hz
	151VT1IB	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x72x90	20		400V 3N ~ 50 ±60 Hz

	MOD.	DESCRIPTION				
	050VTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x72x25		5	400V 3N~/ 230V 3~/ 50÷60 Hz
	150VTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	80x72x25		10	400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

GRIDDLES

Pressed worktop with welded sealed cooking plate. Cooking plate made of compound or chromium plated, thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable drawer on the dashboard. Gas heating by means of 3 flame branches burners, piezoelectric ignition. Electric

heating by means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system.

	MOD.	DESCRIPTION				
	0S0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	40x72x25	7		
	0S0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	40x72x25	7		
	0S0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x72x25	7		
	1S0FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE	80x72x25	14		
	1S0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	80x72x25	14		
	1S0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x72x25	14		
	1S0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x72x25	14		
	0S0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S0FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	0SPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10			
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KPP	KIT FOR PLATE CLEANING				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				

MODULAR COOKING ICON7000

GRIDDLES ON UNDERCOMPARTMENT

Pressed worktop with welded sealed cooking plate. Cooking plate made of compound or chromium plated, thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable tray in the lower compartment. Gas heating by means of 3 flame branches burners, piezoelectric

ignition. Electric heating by means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system. Integrated lower open compartment. Electric models ...C equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0S1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	7		
	0S1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x72x90	7		
	0S1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	7		
	1S1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	14		
	1S1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x72x90	14		
	1S1FT6G	GAS GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	14		
	1S1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	14		
	0S1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S1FT4EC	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S1FT7EC	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x72x90	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT4EC	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT6E	ELECTRIC GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT7EC	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	OSPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10			
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10			
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

GRIDDLES WITH MILD STEEL PLATE

Pressed worktop with welded sealed cooking plate. Cooking plate made in special Fe510D steel thickness 12 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable drawer on the dashboard. Gas heating by means of 3 flame branches burners, piezoelectric ignition. Electric heating by

means of armoured heating elements made of AISI 309 stainless steel, Even-Pro system. Models available only for countries outside the European Community.



Models available only for countries outside the European Community. Contact our offices for more information.

	MOD.	DESCRIPTION				
	0S0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x72x25	7		
	0S0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	40x72x25	7		
	1S0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x72x25	14		
	1S0FT3G	GAS GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE	80x72x25	14		
	0S0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	40x72x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FT3E	ELECTRIC GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE	80x72x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE ON CABINET	80x72x90	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	OSPS	40 cm GRIDDLE SPLASH GUARDS	50x37x10			
	1SPS	80 cm GRIDDLE SPLASH GUARDS	50x77x10			
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

GRILLS

Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. Independent control on each-cooking area. For gas models, heating of the cooking grid through radiation from ceramic bricks, heated by stainless steel

gas burners, with safety valve, pilot light and thermocouple. Piezoelectric ignition. For electric models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Integrated lower open compartment. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0S0GRG	GAS CHARGRILL	40x72x25	7		
	1S0GRG	GAS CHARGRILL	80x72x25	14		
	0S0GRE	ELECTRIC GRILL	40x72x25	3,9		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0GRE	ELECTRIC GRILL	80x72x25	7,7		400V 3N~/ 230V 3~/ 50÷60 Hz
	0S1GRG	GAS CHARGRILL ON NEUTRAL CABINET	40x72x90	7		
	1S1GRG	GAS CHARGRILL ON NEUTRAL CABINET	80x72x90	14		
	1S1GRE	ELECTRIC CHARGRILL ON NEUTRAL CABINET	80x72x90	7,7		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	BBQ40GS	BARBECUE LID FOR GAS GRILL 40 CM	40x61x22			

ACCESSORIES

	MOD.	DESCRIPTION				
	BBQ80GS	BARBECUE LID FOR GAS GRILL 80 CM	76x59x19			
	MGGRG	GRILLED SHELF FOR GAS GRILL				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

BOILING PANS

Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Cylindrical boiling pan container made of AISI 304 stainless steel. Gas or electric indirect heating.

	MOD.	DESCRIPTION				
	1S1PI1G	GAS INDIRECT HEATED BOILING PAN 60 L	80x72x90	12		
	1S1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 60 L	80x72x90	9		400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CPX6	ONE SECTION PASTA STRAINER	35x35x36			

MODULAR COOKING ICON7000

PASTA COOKER

Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Well capacity 30 lt; GN 2/3. Well filling through a knob on the dashboard and a dispensing spout on the top. For gas models piezoelectric ignition. To be equipped with baskets. Electric models ...C

equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0S1CP1G	GAS PASTA COOKER 1 WELL 30 L	40x72x90	12		
	1S1CP2G	GAS PASTA COOKER 2 WELLS 30+30 L	80x72x90	24		
	0S1CP1E	ELECTRIC PASTA COOKER 1 WELL 30 L	40x72x90	9		400V 3N ~ 50 ±60 Hz
	0S1CP1EC	ELECTRIC PASTA COOKER 1 WELL 30 L	40x72x90	9		400V 3N ~ 50 ±60 Hz
	1S1CP2E	ELECTRIC PASTA COOKER 2 WELLS, 30+30 L	80x72x90	18		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	SCV30	LID FOR PASTA COOKER WELL 30 L	37x39x4			
	C13CP	BASKET GN 1/3 FOR PASTA COOKER	29x16x20			
	C29CP	BASKET GN 2/9 FOR PASTA COOKER	9,3x29,7x20			
	C16CP	BASKET GN 1/6 FOR PASTA COOKER	14x14x20			

ACCESSORIES

	MOD.	DESCRIPTION				
	C23CP	BASKET GN 2/3 FOR PASTA COOKER	29x29x20			
	C19CP	BASKET GN 1/9 FOR PASTA COOKER	9,3x9,3x20			
	KC319CP	3 BASKETS GN 1/9 FOR PASTA COOKER	32x30x20			
	KC329CP	3 BASKETS GN 2/9 FOR PASTA COOKER	30x48x30			
	KC216CP	2 BASKETS GN 1/6 FOR PASTA COOKER	16x33x40			

MODULAR COOKING ICON7000

GAS FRYERS 14-16 LITERS

Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Heating by means of burners out of the well (version ...7... and ...8... V-shaped well) or inside the well (versions ...3... and ...4...).

Piezoelectric ignition by models with mechanical controls. Electric continuous

spark system ignition by models with digital controls. Temperature control by means of cooking thermostats and safety thermostat. Models with digital controls ...D. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION				
	0S1FR7G	GAS FRYER 1 WELL 14 L V SHAPED	40x72x90	14		
	0S1FR3G	GAS FRYER 1 WELL 16 L	40x72x90	16,5		
	0S1FR3GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x72x90	16,5	0,001	230V 1N~/50Hz
	1S1FR8G	GAS FRYER 2 WELLS 14+14 L V SHAPED	80x72x90	28		
	1S1FR4G	GAS FRYER 2 WELLS 16+16 L	80x72x90	33		
	1S1FR4GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x72x90	33	0,001	230V 1N~/50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19			
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20			
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5			
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13			
	RO	OIL DRAIN CONTAINER	35x50x31,5			
	FO	OIL FILTER				

MODULAR COOKING ICON7000

ELECTRIC FRYERS 8-15 LITERS

Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Direct heating by electrical heating elements. Temperature control by means of cooking thermostats and safety thermostat. Models with digital controls ...D. Each tank delivered with 1 basket and lid and

for models OS1FR3E-1S1FR4E filter and container for oil collection. Electric models with digital panels are equipped with remote control of power peaks. Chip scuttle with radiant heating, for keeping fried foods warm.

	MOD.	DESCRIPTION				
	OS0FR3E	ELECTRIC FRYER 1 WELL 11 L	40x72x25	7,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S0FR4E	ELECTRIC FRYER 2 WELLS 11+11 L	80x72x25	15,6		400V 3N~/ 230V 3~/ 50÷60 Hz
	OS1F88E	ELECTRIC FRYER 2 WELLS 8+8 L	40x72x90	14		400V 3N~ / 50 ÷60 Hz
	OS1FR3E	ELECTRIC FRYER 1 WELL 11 L	40x72x90	7,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	OS1FR1E	ELECTRIC FRYER 1 WELL 15 L	40x72x90	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz
	OS1FR1ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x72x90	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FR4E	ELECTRIC FRYER 2 WELLS 11+11 L	80x72x90	15,6		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FR2E	ELECTRIC FRYER 2 WELLS 15+15 L	80x72x90	21		400V 3N~/ 230V 3~/ 50÷60 Hz
	1S1FR2ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x72x90	21		400V 3N~/ 230V 3~/ 50÷60 Hz
	OS0SPE	ELECTRIC CHIP SCUTTLE	40x72x25	1		230V 1N~/ / 50 ÷60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CFR8	BASKET FOR ELECTRIC FRYER WELL 8 L	12x30x12			

ACCESSORIES

	MOD.	DESCRIPTION	   
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L	
	RO	OIL DRAIN CONTAINER	35x50x31,5
	FO	OIL FILTER	
	KBRPFRBM	DISCHARGE KIT FOR FRYER AND BAIN MARIE LIQUIDS ON REFRIGERATED COUNTER	15x14x11

MODULAR COOKING ICON7000

BRATT PANS

Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying. AISI 304 stainless steel tank with AISI 430 stainless steel bottom, maximum capacity 60 liters. Gas/electric, indirect heating. Manual tank lifting. Even-Pro system in electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	1S1BR1G	GAS BRATT PAN - MANUAL TILTING	80x72x90	14	0,001	230V 1N~ / 50Hz
	1S1BR1E	ELECTRIC BRATT PAN - MANUAL TILTING	80x72x90		9	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78			

MODULAR COOKING ICON7000

BAIN-MARIE

Pressed tank in AISI 304 stainless steel, with rounded corners and a border for the condensation collection. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying.

Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN 1/1. To be equipped

with baskets. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	OS0BME	ELECTRIC BAIN MARIE	40x72x25	1,6	220V/230V/240V	0V 1N~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15			
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15			
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2			
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4			
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5			
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5			
	NCEAM	WATER FILLING TAP				
	KBRPFRBM	DISCHARGE KIT FOR FRYER AND BAIN MARIE LIQUIDS ON REFRIGERATED COUNTER	15x14x11			

MODULAR COOKING ICON7000

AIR BLADE HANDRAILS

CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special handrails might be

connected, placing them either on the left or on the right, for a maximum of 160 cm width. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The following appliances are NOT installable

on cantilever beam: 20S1TLA-20S1TN.

	MOD.	DESCRIPTION				
	20S1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x72x90	0,2	230V 1N~ / 50 ± 60Hz	
	20S1TN	NEUTRAL ELEMENT	20x72x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4			
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4			
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4			
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4			
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4			
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4			
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4			
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4			

MODULAR COOKING ICON7000

NEUTRAL AND COMPLEMENTARY ELEMENTS

Complementary elements made of AISI 304 stainless steel: neutral elements, with or without water column, with or without drawers, element with integrated salamander support and sink. The following appliances are NOT installable on cantilever beam: 20S1TN.

	MOD.	DESCRIPTION				
	20S0TN	NEUTRAL ELEMENT	20x72x25			
	0S0TN	NEUTRAL ELEMENT	40x72x25			
	1S0TN	NEUTRAL ELEMENT	80x72x25			
	0S0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x72x25			
	0S0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x72x25			
	1S0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x72x25			
	1S0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x72x25			
	20S1TN	NEUTRAL ELEMENT	20x72x90			
	0S1TN	NEUTRAL ELEMENT ON CABINET	40x72x90			
	60S1TN	NEUTRAL ELEMENT ON CABINET	60x72x90			
	1S1TN	NEUTRAL ELEMENT ON CABINET	80x72x90			
	0S1TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME ON CABINET	40x72x90			

	MOD.	DESCRIPTION				
	0S1TC1P	ELEMENT WITH ELECTRIC SOCKETS	40x72x90			
	0S1LP	SINK ON CABINET FOOT LEVEL OPERATED	40x72x90			
	0S1L	SINK ON CABINET	40x72x90			
	1S1L	SINK ON CABINET	80x72x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				
	NCEA	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	60PBDS	2 HINGED DOOR FOR 60 CM ELEMENT	60x4x49			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

NEUTRAL ELEMENT FOR PRACTICO OVEN STACKED

INSTALLATION RESTRICTIONS:

- consult the pages in the Introduction section for installation constraints, correct use and any accessories to be provided;
- not possible: installation on beams, with equipped uprights;

MOD.	DESCRIPTION				
	60S1TTC NEUTRAL ELEMENT DESIGNED TO SUPPORT PRACTICO OVEN	60x72x90			

ACCESSORIES

MOD.	DESCRIPTION				
	KTT1170 KIT FOR TT61-TT101 ON WORK TABLE 70 CM DEPTH	47,2x28x3			
	PPT6 REAR SUCTION EXTENSION FOR PRACTICO OVEN ON 60S1TTC-60N1TTC	72x23x4			
	KRATT11 FRONT COOLING KIT FOR TT61-TT101	26x75x17			
	SCTT623 HEAT SHIELD FOR OVEN TT623	81x58x7,5			
	SCTT61 HEAT SHIELD FOR OVEN TT61	81x75x7,5			
	SCTT101 HEAT SHIELD FOR OVEN TT101	101x75x8			
	MB40CP SMOKE EXHAUST FLUE				
	MB40FR SMOKE EXHAUST FLUE				
	TP5GN11 TRAY HOLDER FRAME - 5 X GN 1/1 H 40mm	24x48x16			

MODULAR COOKING ICON7000

NEUTRAL ELEMENT FOR BUILT-IN PRACTICO OVEN

INSTALLATION RESTRICTIONS:

- not possible: in a welded worktop solution, on multi-elements support, plinth, on cantilever beam.

MOD.	DESCRIPTION				
	1S1TT623 NEUTRAL ELEMENT PREPARED FOR BUILT-IN OVEN PRACTICO TT623/R	80x72x90			

ACCESSORIES

MOD.	DESCRIPTION				
	LDRAT RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			

MODULAR COOKING ICON7000

REFRIGERATED UNDER COMPARTMENTS

Self-supporting refrigerated counters for supporting "top" elements. Made entirely of AISI 304 stainless steel. Automatic condensation evaporation. For each compartment with door: 1 pair of runners and 1 GN 1/1 stainless steel grid.

Refrigerant gas R290 with low GWP.

Installation restrictions:

- not possible on cantilever beam

- not possible on multi-elements support (except HYDESIGN)

- plinth can only be installed if there are elements on feet on the right and left of the refrigerated counter

- fryer 1S0FR4E with dishcharge kit KBRPFRBM; fryer 0S0FR3E and bain-marie 0S0BME with discharge kit KBRPFRBM when positioned on

compartments of the refrigerated counter with door or drawers

	MOD.	DESCRIPTION				
	2SBRP2P	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 DOORS	120x66,5x65	0,5		230V 1N~ / 50Hz
	2SBRP2C	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS	120x66,5x65	0,5		230V 1N~ / 50Hz
	2SBRN2C	REFRIGERATED COUNTER -15°C ÷ -20°C - 2 BIG DRAWERS	120x66,5x65	0,7		230V 1N~ / 50Hz
	2SBRP4C	REFRIGERATED COUNTER -2°C ÷ +10°C - 4 DRAWERS	120x66,5x65	0,5		230V 1N~ / 50Hz
	3SBRP3P	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 DOORS	160x66,5x65	0,5		230V 1N~ / 50Hz
	3SBRP3C	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 BIG DRAWERS	160x66,5x65	0,5		230V 1N~ / 50Hz
	3SBRP6C	REFRIGERATED COUNTER -2°C ÷ +10°C - 6 DRAWERS	160x66,5x65	0,5		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CGSBR	PAIR OF RUNNERS FOR REFRIGERATED COUNTER	20x23x2			
	KRP6BR	SET OF 6 SWIVELLING WHEELS WITH BRAKE	30x30x30			
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			

ACCESSORIES

	MOD.	DESCRIPTION				
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15			

MODULAR COOKING ICON7000

HEATED UNDER COMPARTMENTS

Free-standing structure to support work-top units. JOLLY-E under electric VENTILATED oven, cooking chamber made of AISI 430 stainless steel, 6 level container removable guides. Oven capacity GN 1/1, equipped with 1 GN 1/1 grid. For the electric oven, CLIMA-PRO: forced expulsion system of cooking vapors. It is not possible to install the

1S1FBEV electric oven under induction ceramic ranges, electric fryers, bain-marie, electric grill, flexiplate and on beam solution. Heated under compartment made of AISI304 stainless steel, heating by a tangential fan; 4 pairs of GN 1/1 tray-holder guides made of AISI 304 stainless steel. It is not possible to install the 1SIVBR heated under

compartment under induction and infrared pyroceram, electric plates, electric grills.

	MOD.	DESCRIPTION				
	1S1FBEV	ELECTRIC CONVECTION UNDER OVEN	80x72x65	7,9		400V 3N~ 50 ±60 Hz
	1SIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x62x65	2		230V 1N~ / 50 ±60 Hz

MODULAR COOKING ICON7000

NEUTRAL UNDER COMPARTMENTS

Free-standing structure to support top units made of AISI 304 stainless steel.
 Drawers, complete with casing, made of AISI 304 stainless steel. Models ...H2 with hygienic radius H2. TPV: cannot be installed in frame OSITGH2.

	MOD.	DESCRIPTION				
	OSITG	UNDER COMPARTMENT - OPEN VERSION	40x62x65			
	OSITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	40x62x65			
	1SITG	UNDER COMPARTMENT - OPEN VERSION	80x62x65			
	1SITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	80x62x65			
	2SITG	UNDER COMPARTMENT - OPEN VERSION	120x62x65			
	OSITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x62x65			
	1SITB	UNDER COMPARTMENT WITH TWO DOORS	80x62x65			
	OSIVC2	UNDER COMPARTMENT WITH 2 DRAWERS	40x62x65			
	OSIVC1	UNDER COMPARTMENT WITH 1 DRAWER	40x62x65			

ACCESSORIES

	MOD.	DESCRIPTION				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				

ACCESSORIES

	MOD.	DESCRIPTION				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON7000

ACCESSORIES

Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips.

INSTALLATION RESTRICTIONS:

- to be installed only on installations powered by natural gas; not suitable on installations powered by LPG;
- the plinth can be installed to refrigerated under counters only if, on the

right and on the left of the refrigerated counter, there are elements on feet.

- with plinth, cooking top height is fixed, it is not adjustable.
- cannot be installed on element 1S1TT623.

Extension works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to

worktops. Used as handrail and support surface for pans and trays. Front handrails: made in tubular AISI 304 stainless steel, Ø 40 mm.

ACCESSORIES

	MOD.	DESCRIPTION				
	SCLT	SIDE PANELS	5,3x72x79			
	SCLTL	SIDE PANELS	0,3x72x78			
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL				
	KRPS	4 WHEELS	20x20x20			
	12SZC	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x60x15			
	14SZC	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x60x15			
	16SZC	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x60x15			
	18SZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x60x15			
	20SZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x60x15			
	22SZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x60x15			
	24SZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x60x15			
	26SZC	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x60x15			
	28SZC	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x60x15			
	NZC	SIDE PLINTH FOR BACK TO BACK BLOCK				
	NZCC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS				

ACCESSORIES

	MOD.	DESCRIPTION	   
	04MF	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6
	08MF	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6
	04NCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4
	08NCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4
	12NCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4
	14NCF	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4
	16NCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4
	04NPF	EXTENSION WORK SHELF - 40 CM	40x15,1x5,4
	08NPF	EXTENSION WORK SHELF - 80 CM	80x15,1x5,4
	12NPF	EXTENSION WORK SHELF - 120 CM	120x15,1x5,4
	16NPF	EXTENSION WORK SHELF - 160 CM	160x15,1x5,4
	PMSN	KNOBS PROTECTION	22x45x18

MODULAR COOKING ICON7000

ACCESSORIES FOR BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION				
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80			
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80			
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80			
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80			

MODULAR COOKING ICON7000

INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. Through the extensions it is possible to lengthen the width of the frame. The multi-element frame can be equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. **INSTALLATION**

RESTRICTIONS:

- plinth is suitable for installations powered by natural gas; not suitable on installations powered by LPG;
- with plinth, cooking top height is fixed, it is not adjustable.
- it is not possible to place on multi elements support: refrigerated under compartments (except in the HYDESIGN

solution), module 1S1TT623.

ACCESSORIES

	MOD.	DESCRIPTION				
	12ST4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120x58x15			
	16ST4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x58x15			
	18ST4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x58x15			
	20ST4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x58x15			
	24ST4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x58x15			
	04ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40x58x15			
	06ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x58x15			
	08ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x58x15			
	10ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x58x15			
	12ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x58x15			
	14ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x58x15			
	16ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160x58x15			
	18ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x58x15			
	20ST2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x58x15			
		12SZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x66x15		
16SZ		PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x66x15			
18SZ		PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x66x15			
20SZ		PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x66x15			

ACCESSORIES

	MOD.	DESCRIPTION	   
	22SZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x66x15
	24SZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x66x15
	26SZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x66x15
	28SZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x66x15
	30SZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x66x15
	32SZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x66x15
	34SZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x66x15
	36SZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x66x15
	38SZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x66x15
	40SZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x66x15
	42SZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x66x15
	44SZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x66x15
	46SZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x66x15
	48SZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x66x15
	50SZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x66x15
52SZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x66x15	
54SZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x66x15	
	185SZ	SIDE PLINTHS FOR BACK TO BACK BLOCK	
	185SZC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH EQUIPPED UPRIGHTS	
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS	

MODULAR COOKING ICON7000

INSTALLATIONS ON BEAM

Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.

Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish. The table with installation instructions is in the introductory section to the chapter. The following appliances are NOT installable

on cantilever beam: 1S1FA0G-1S1FAPG-1S1FA0GV-2S1FA0G-2S1FA0GV-1S1TPG-1S1TPEE-1S1PE4E-1S1PE2E-20S1TLA-20S1TN-1S1FBEV-2SBRP2P-2SBRP2C-2SBRP4C-3SBRP3P-3SBRP3C-3SBRP6C-2SBRN2C-60S1TTC-1S1TT623.

ACCESSORIES

	MOD.	DESCRIPTION				
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97			
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97			
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97			
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97			
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97			
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97			
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM				
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97			
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97			
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97			
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97			
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97			
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97			
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM				

ACCESSORIES

	MOD.	DESCRIPTION	   
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76
	SSTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	24x68x4
	20NSCRM	BACK PANNELLING 200 CM	200x80x68
	24NSCRM	BACK PANNELLING 240 CM	240x80x68
	28NSCRM	BACK PANNELLING 280 CM	280x80x68
	32NSCRM	BACK PANNELLING 320 CM	320x80x68
	36NSCRM	BACK PANNELLING 360 CM	360x80x68
	40NSCRM	BACK PANNELLING 400 CM	400x80x68
	04SSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	
	08SSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	
	12SSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	
	SSCLD	SIDE PANEL - RIGHT VERSION	0,4x72x79
	SSCLS	SIDE PANEL - LEFT VERSION	0,4x72x79
	SSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	
	SSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79

MODULAR COOKING ICON7000

EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. To choose the accessories of the uprights see the introductory section to the chapter. At

the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-CCIB. **INSTALLATION RESTRICTIONS:**

- bratt pan with tilting well can NOT BE installed to upright or, if there are upper connection grids, fitted in the cooking block;
- modulo 60S1TTC: installation not possible.

ACCESSORIES

	MOD.	DESCRIPTION				
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182			
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182			
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182			
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182			
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182			
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182			
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182			
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182			
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182			
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182			
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5			
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5			
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5			
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5			
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5			

ACCESSORIES

	MOD.	DESCRIPTION				
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5			
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5			
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5			
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5			
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25			
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25			
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25			
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25			
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5			
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5			
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5			
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5			
	CRAIA	ARTICULATED TAP SIDE A				
	CRAIB	ARTICULATED TAP SIDE B				
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	CCIA	UPRIGHT COVER SIDE A				
	CCIB	UPRIGHT COVER SIDE B				
	TI08	UPPER MIDDLE CLOSING SECTION	6x54x2			
	TI10	UPPER MIDDLE CLOSING SECTION	6x74x2			
	TI12	UPPER MIDDLE CLOSING SECTION	10x94x5			
	TI14	UPPER MIDDLE CLOSING SECTION	6x114x2			
	TI16	UPPER MIDDLE CLOSING SECTION	6x134x2			
	TI18	UPPER MIDDLE CLOSING SECTION	6x154x2			
	TI20	UPPER MIDDLE CLOSING SECTION	6x174x2			
	TI22	UPPER MIDDLE CLOSING SECTION	6x194x2			
	TI24	UPPER MIDDLE CLOSING SECTION	6x214x2			
	TI26	UPPER MIDDLE CLOSING SECTION	6x234x2			
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				

MODULAR COOKING ICON7000

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

Commercial reference HD7 comprises: • **WELDING** of the worktop, brushed **FINISHING** of the worktop with circular strokes. Multiply the price of HD7 by the number of elements to be welded minus 1. E.g.: for a block of 4 elements, HD7 x 3es; • the multi-module **STAND** on which the elements will be installed. • **ASSEMBLY** of the cooking range on the

multi-modulo stand; • **PACKAGING** in a wooden crate. Send the order for **HYDESIGN** together with a drawing/diagram indicating the commercial codes of the cooking block elements. For color and single dashboard options, ask for a quote from our sales offices by sending a drawing / diagram of the cooking block with indications of the

modules that compose it. **INSTALLATION RESTRICTIONS:**

- it is not possible to insert in a welded worktop cooking block: bratt pans with tilting well, 1S1FBEV electric convection under oven, 1S1TT623 element;
- it is not possible to join/weld the surfaces of two cooking blocks in back-to-back solution.

ACCESSORIES

	MOD.	DESCRIPTION				
	HD7	WORKTOP ICON7000 HYDESIGN JOINT				
	HDSCLTL	WELDED SIDE PANELS	0,3x72x78			
	SCLTL	SIDE PANELS	0,3x72x78			
	12SZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x66x15			
	16SZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x66x15			
	18SZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x66x15			
	20SZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x66x15			
	22SZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x66x15			
	24SZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x66x15			
	26SZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x66x15			
	28SZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x66x15			
	30SZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x66x15			
	32SZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x66x15			
	34SZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x66x15			
	36SZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x66x15			
38SZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x66x15				
40SZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x66x15				

ACCESSORIES

	MOD.	DESCRIPTION				
	42SZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x66x15			
	44SZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x66x15			
	46SZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x66x15			
	48SZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x66x15			
	50SZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x66x15			
	52SZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x66x15			
	54SZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x66x15			
	185SZ	SIDE PLINTHS FOR BACK TO BACK BLOCK				
	185SZC	SIDE PLINTH FOR BACK TO BACK BLOCK WITH EQUIPPED UPRIGHTS				
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS				

ICON9000

Space becomes three-dimensional

The only modular cooking system that makes optimal use of space thanks to its **extreme modularity**: it combines with the traditional side-by-side horizontally accompanied modules new multifunctional elements above and below the cooking top, thus making **the kitchen environment less cramped and more productive**.

Modules have an AISI 304 stainless steel surface, **thickness 2 mm (...N...)**; for extreme toughness, also **3 mm steel top available (...T... see section ICON9000 Plus)**.

Many elements of ICON9000 range are placed as standard on a **AISI 304 stainless steel oven, gas or electric, static or ventilated (with double fan)**.

There is a wide selection of under compartments: neutral, open, with H2 finish, with doors or with drawers, refrigerators or freezers.

The correct functioning of the "top" elements is assured only if they are

positioned on solutions from this catalogue. Their use on other working surfaces or structures can compromise their correct functioning.

In the electric griddles, **Cooking-Pro System** ensures quicker speed in the temperature rise, large cooking uniformity, improved energy efficiency, and a greater power performance thanks to the special cooking plate featuring heating elements incorporated in an **innovative multilayered material**.

The cast iron griddles with **nanotechnological surface treatment**, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results.

ICON9000 is endowed with the innovative system Chef Comfort-Pro, which creates an invisible barrier between chef and cooking area. Chef Comfort-Pro reduces the heat coming from the kitchen thus creating a more comfortable environment. At the same time, it effectively directs cooking fumes

and smells towards the hood so that the hood aspirating is optimized and the environment does not overheat, with a **consequent reduction of energy consumption**.

ICON9000 offers a variety of installation solutions: floor mounting on feet, on wheels, on a multi-module stand, on any support surface (worktop elements), bridge, on suspended beam, or with fitted pan rack uprights.

ICON9000 also offers various types of finish: **with HYDESIGN joint-free hygienic worktop**, with continuous instrument panel and with painting of doors, dashboard panel or both in a **RAL colour of the customer's choice**.

Genuine ITALIAN design: outstanding in ergonomics, materials and finishes, with **CSQA hygienic design certification** under the EN 1672-2 and UNI 8421 standards.



ICON9000

HOW TO COMPOSE YOUR ICON

COOKING-PRO System



Energy saving



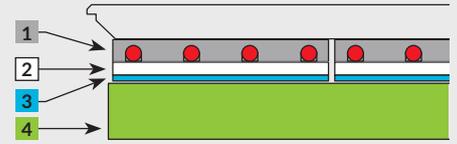
Incredibly easy to clean and hygienic



Uniform cooking



Increased productivity



Multi-layer material used in electric griddle and bratt pans

By electric griddles, **Cooking-Pro System** ensures quicker speed of the temperature rise, large cooking uniformity, improved energy efficiency, more power performance thanks to the special cooking plate featuring heating elements incorporated in an innovative multilayered material.

1. Heating elements incorporated in aluminum
2. Ceramic fiber insulation
3. AISI 441 stainless steel
4. Mineral wool insulation

Open Burners

<p>10 kW 7 kW</p> <p>0N0FAA • 0N1FAA</p>	<p>7 kW — 7 kW 7 kW — 4 kW</p> <p>1N0FAD • 1N1FADG • 1N1FADGV • 1N1FADEV</p>	<p>10 kW — 7 kW — 7 kW 7 kW — 4 kW</p> <p>1N0FA • 1N1FA • 1N1FAG • 1N1FAGV</p>	<p>10 kW — 7 kW — 7 kW 7 kW — 10 kW</p> <p>1N0FAA • 1N1FAA • 1N1FAAG • 1N1FAAGV • 1N1FAAE • 1N1FAAEV</p>	
<p>10 kW — 7 kW — 6,5 kW</p> <p>1N0FAB</p>	<p>7 kW — 10 kW — 10 kW 7 kW — 4 kW</p> <p>2N0FA • 2N1FA • 2N1FAGV</p>	<p>10 kW — 7 kW — 7 kW 4 kW — 4 kW</p> <p>2N1FAGF</p>	<p>7 kW — 10 kW — 10 kW 7 kW — 10 kW</p> <p>2N0FAA • 2N1FAA • 2N1FAAGV</p>	

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section ICON9000 Plus).

Solid Top Boiling Table

<p>6,5 kW</p> <p>0N0TPG</p>	<p>12,5 kW</p> <p>1N0TPG • 1N1TPGV</p>	<p>3 kW — 3 kW</p> <p>0N0TPE</p>	<p>3 kW — 3 kW — 3 kW — 3 kW</p> <p>1N0TPE • 1N1TPEEV</p>	
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* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section ICON9000 Plus).

Pyroceram Cooking Elements

<p>5 kW — 5 kW</p> <p>0N0VT1I • 0N1VT1IB</p>	<p>5 kW — 5 kW — 5 kW — 5 kW</p> <p>1N0VT1I • 1N1VT1IB</p>	<p>5 kW</p> <p>0N0VT2I</p>	<p>7 kW — 7 kW</p> <p>0N1VT2I</p>	<p>5 kW — 5 kW — 5 kW — 5 kW</p> <p>1N0VT2I</p>	
<p>7 kW — 7 kW — 7 kW — 7 kW</p> <p>1N1VT2I</p>	<p>5 kW</p> <p>0N0VT1W</p>	<p>3,4 kW — 3,4 kW</p> <p>0N0VTR</p>	<p>3,4 kW — 3,4 kW — 3,4 kW — 3,4 kW</p> <p>1N0VTR</p>		

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section ICON9000 Plus).

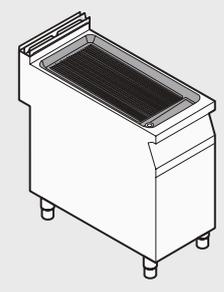
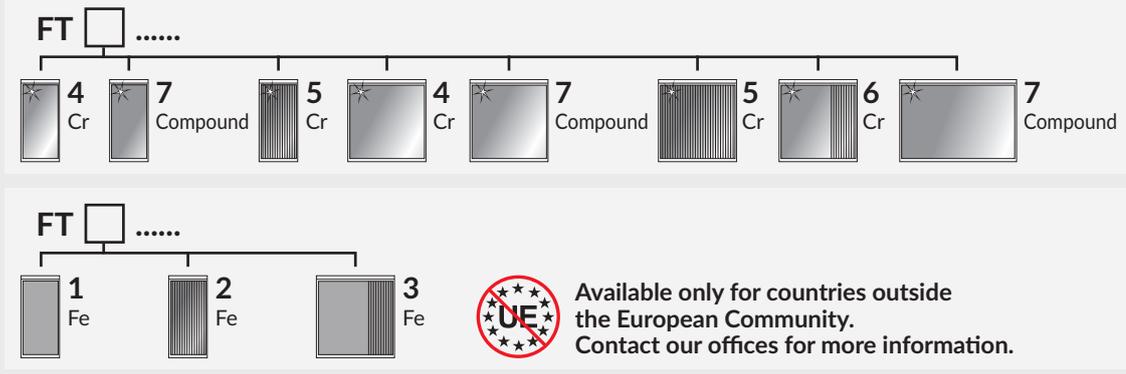
ICON9000

HOW TO COMPOSE YOUR ICON

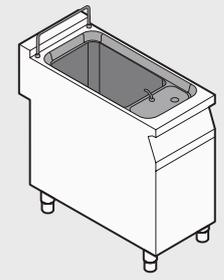
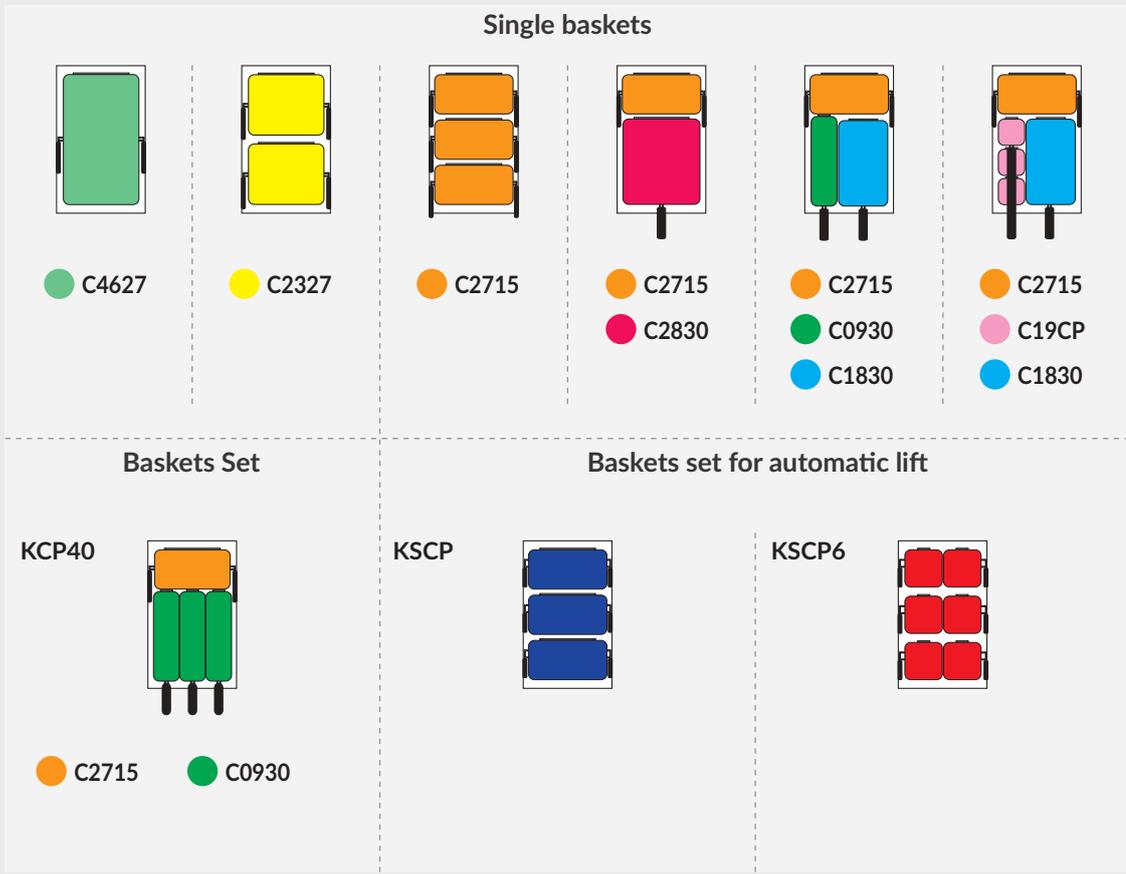
ICON7000
720 mm

ICON9000
920 mm

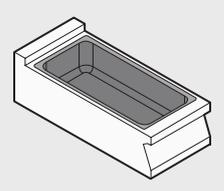
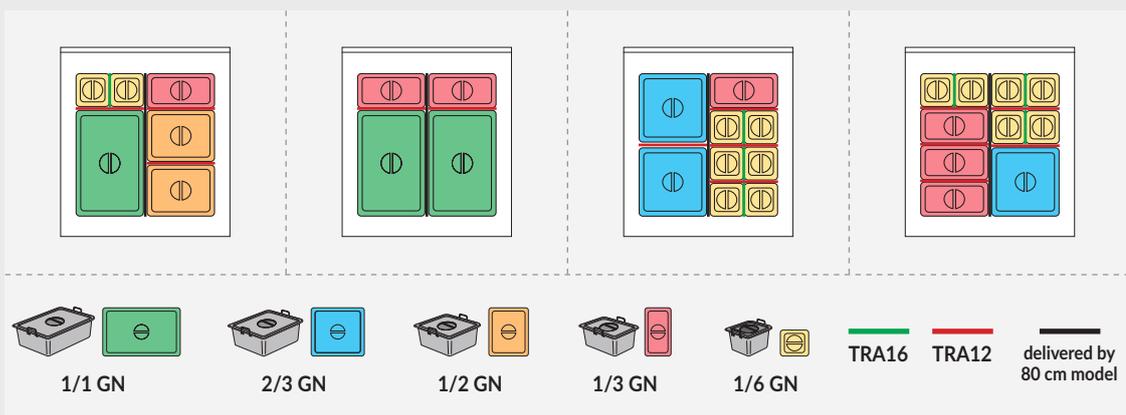
Griddles



Pasta Cooker - Baskets



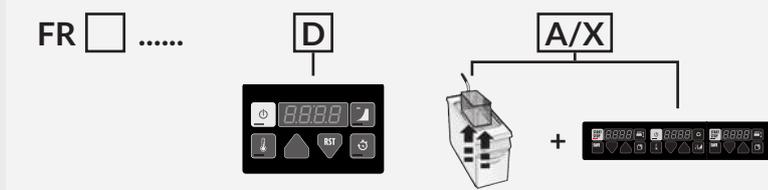
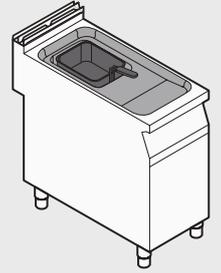
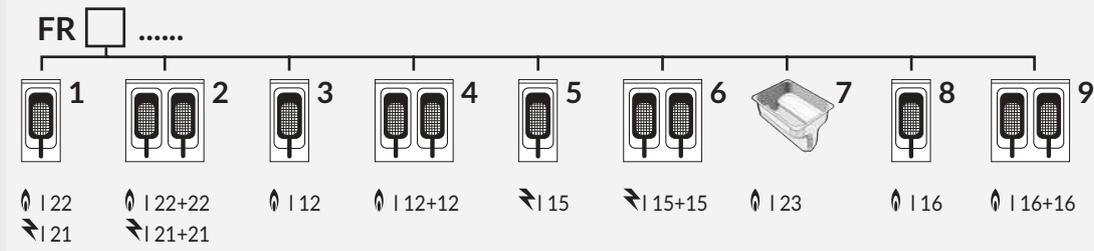
Bain-Marie



ICON9000

HOW TO COMPOSE YOUR ICON

Fryers



1 well model	2 wells models	Fryer baskets	
ON1FR3G I 12	1N1FR4G I 12+12	KCFR12	CFR91214
ON1FR5E ON1FR5ED I 15	1N1FR6E 1N1FR6ED I 15+15	KCFR15	CFR15
ON1FR8G ON1FR8GD I 16	1N1FR9G 1N1FR9GD I 16+16	KCFR16	CFR16
ON1FR1I • ON1FR1ID ON1FR1G I 22	1N1FR2I • 1N1FR2ID 1N1FR2G I 22+22	C3830AD	CFR221
ON1FR7I ON1FR7ID I 23		C3728N	CFR2123A
ON1FR1E ON1FR1ED I 21	1N1FR2E 1N1FR2ED I 21-21	C3830AD	CFR221
ON1FR7IX • ON1FR1EA • ON1FR1EX I 23/21			CFR2123A

Each 12/15/16 liter well, 1 basket included.
Each 21/22/23 liter well, 2 baskets included.

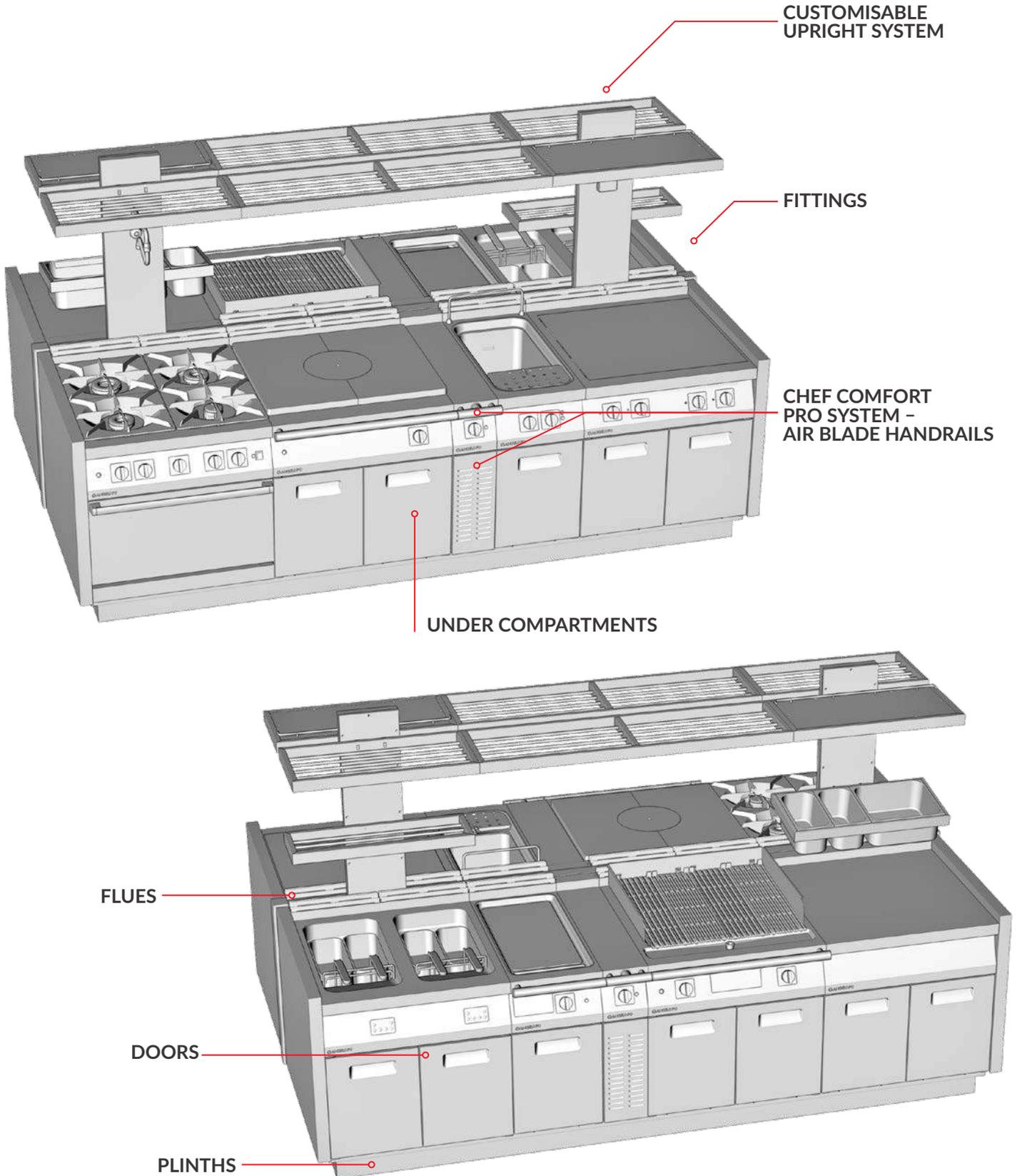
AUTOMATIC Fryers

Main features	ON1FR7IX	ON1FR1EA	ON1FR1EX
Automatic basket lift	✓	✓	✓
Digital controls	✓	✓	✓
Pilot flame ignition by IONIZATION system	✓		
Each well delivered with 2 baskets and lid	✓	✓	✓
"V" shaped well	✓		
Heating elements in well		✓	✓
Oil filtering and recycling system	✓		✓

* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section ICON9000 Plus).

ICON9000

A wide range of accessories and different solutions to complete your cook line



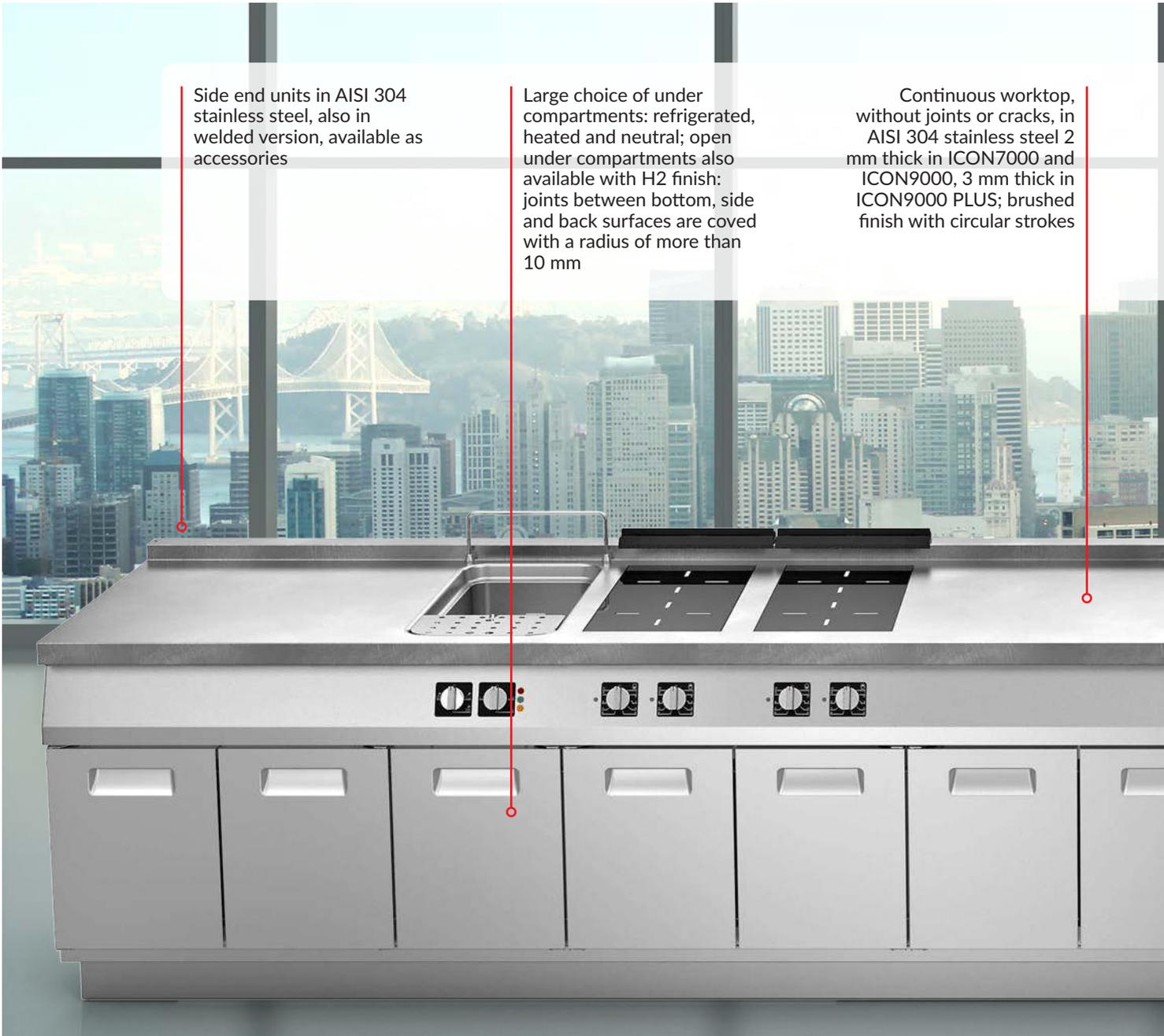
ICON9000

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

Side end units in AISI 304 stainless steel, also in welded version, available as accessories

Large choice of under compartments: refrigerated, heated and neutral; open under compartments also available with H2 finish: joints between bottom, side and back surfaces are covered with a radius of more than 10 mm

Continuous worktop, without joints or cracks, in AISI 304 stainless steel 2 mm thick in ICON7000 and ICON9000, 3 mm thick in ICON9000 PLUS; brushed finish with circular strokes



Order your **ICON HYDESIGN**

1

Send our offices a drawing of the continuous worktop, the appliances list, the number of joints between the modules (HD7 or HD9), the accessories and optional features required. We will quote the options separately: colouring, the continuous dashboard panel (in two sections if over 2.8 m) and division of the worktop into two parts if it is more than 4 m wide unless otherwise agreed.

2

You will receive a technical and commercial document containing:

- the layout of the HYDESIGN-block,
 - the list price quote for the optional features required,
- the specification as to whether the range worktop has to be divided into two sections.

This quote DOES NOT include the price of the functional elements of the cooking range and the relative accessories.

3

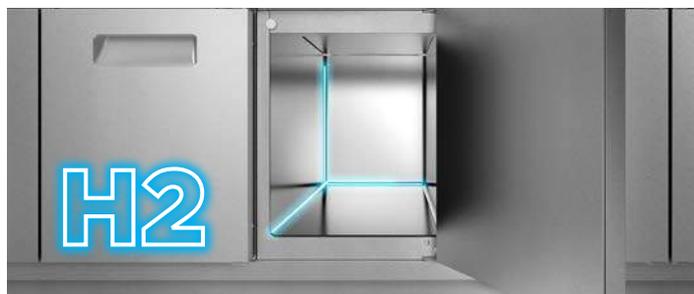
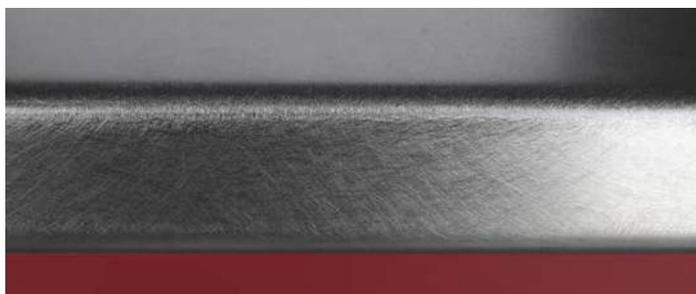
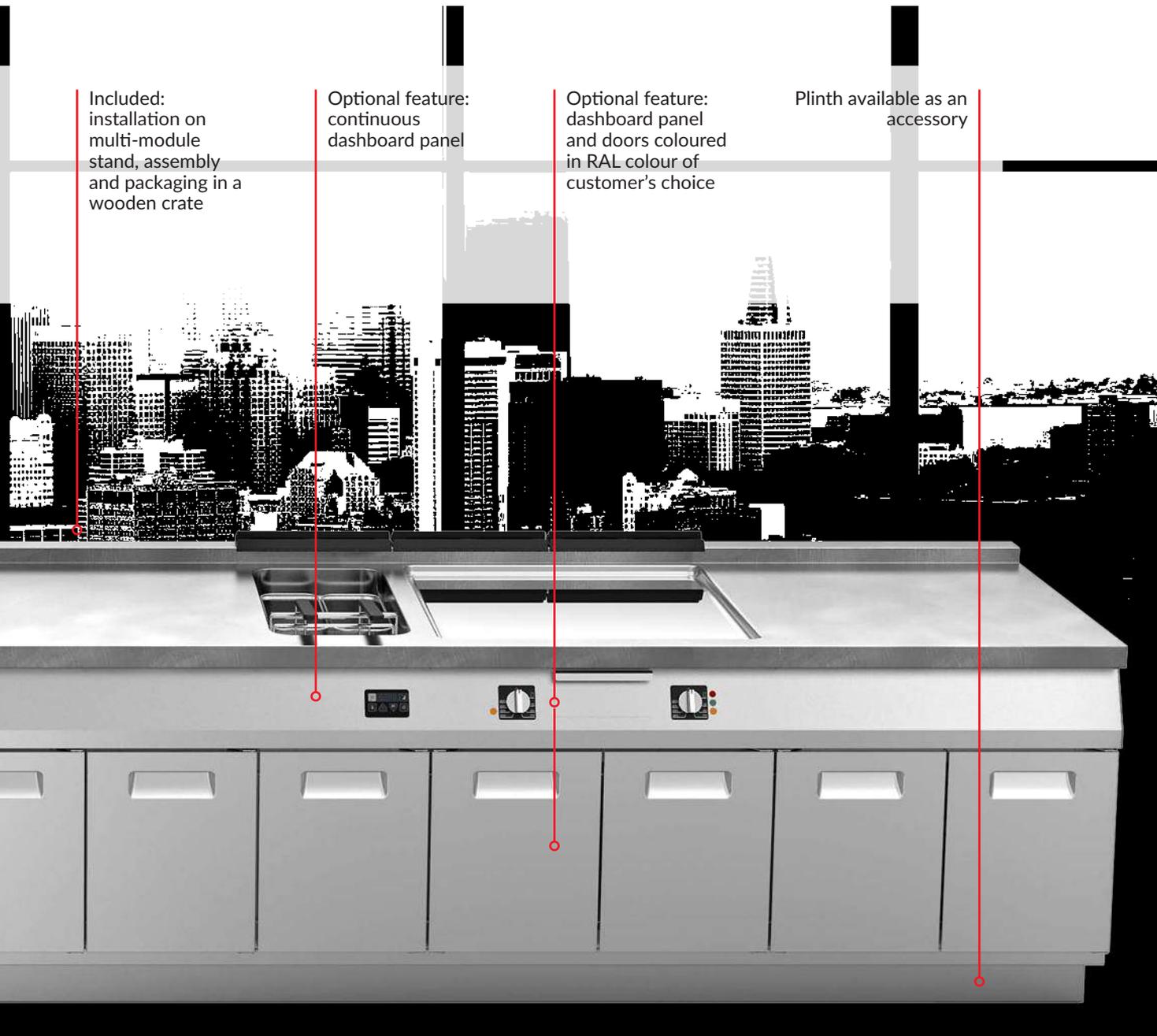
Return the technical and commercial document to Angelo Po with agreement to its contents, so the relative order confirmation can be issued and dispatched.

Included:
installation on
multi-module
stand, assembly
and packaging in a
wooden crate

Optional feature:
continuous
dashboard panel

Optional feature:
dashboard panel
and doors coloured
in RAL colour of
customer's choice

Plinth available as an
accessory



ICON9000

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

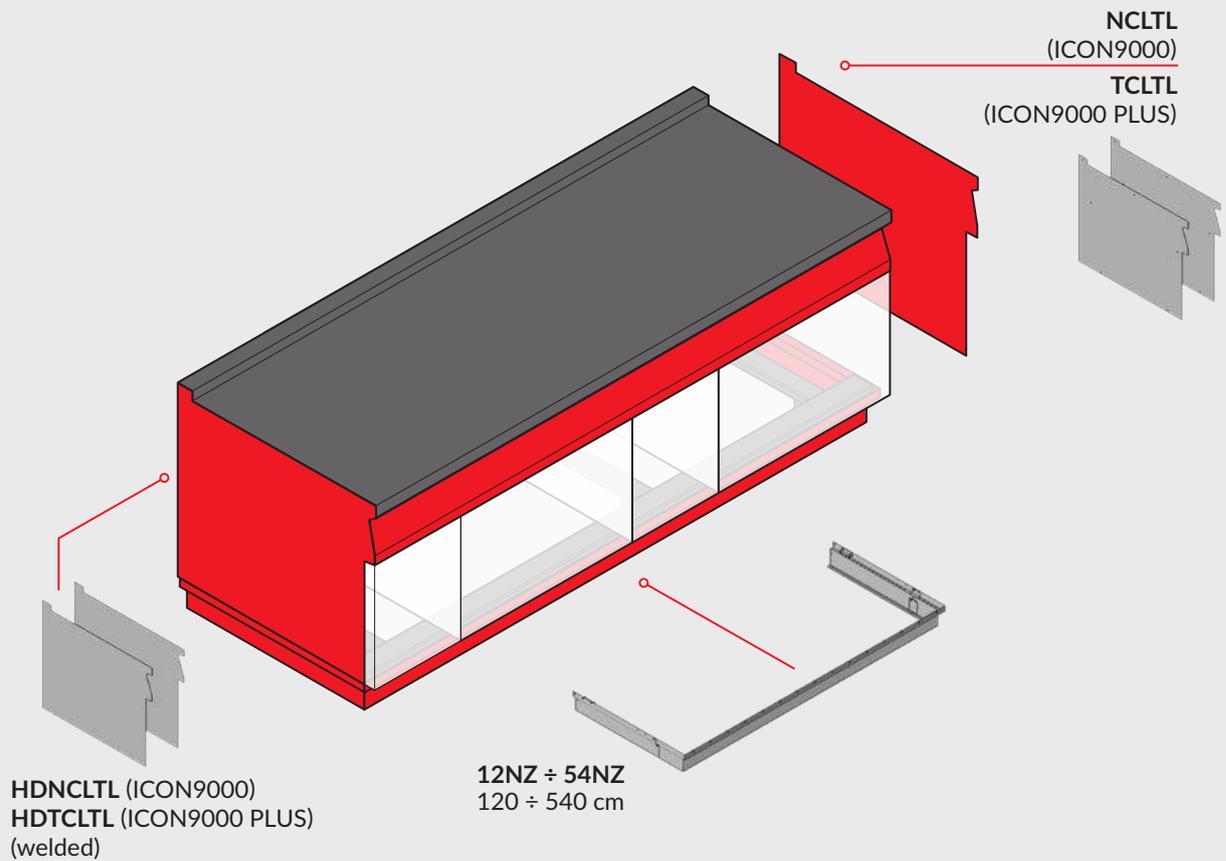
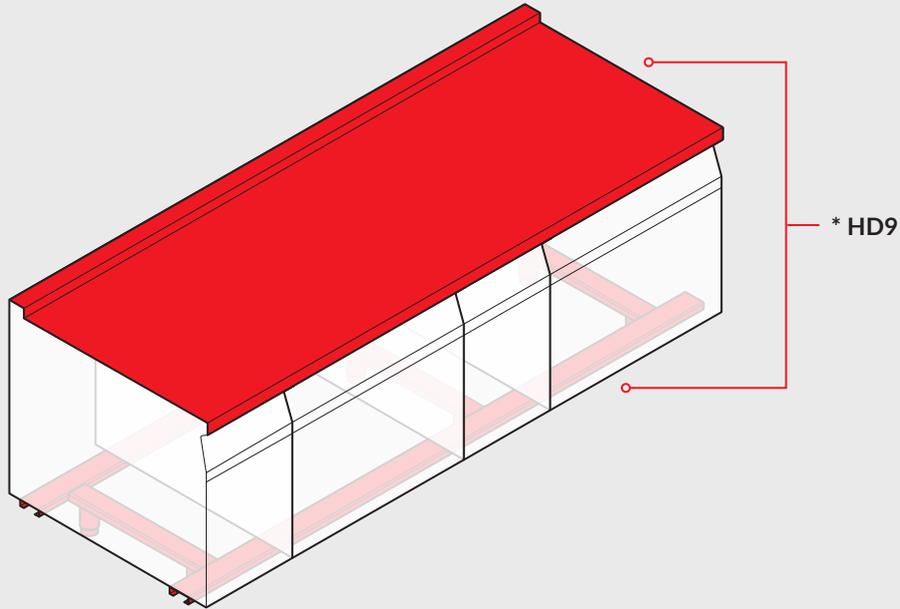
Commercial reference **HD9** comprises:

- WELDING of the worktop, brushed finishing with circular strokes: for a worktop consisting of N modules, calculate commercial reference HD9 N-1 times;
- the multi-module STAND on which the

elements will be installed;

- ASSEMBLY of the cooking range worktop;
- brushed FINISHING of the worktop with circular strokes;
- PACKAGING in a wooden crate.

On request: single dashboard and colour. Contact our offices for a quote.



*** INSTALLATION RESTRICTIONS:**

- it is not possible to insert in the cooking block: bratt pans with tilting well, fryers with automatic basket lifting, automatic lifting of pasta cooker baskets, griddles of 120 cm, pasta cookers of 150 and 200 l, element 1N1TT61;
- it is not possible to join/weld the surfaces of two back-to-back cooking blocks.

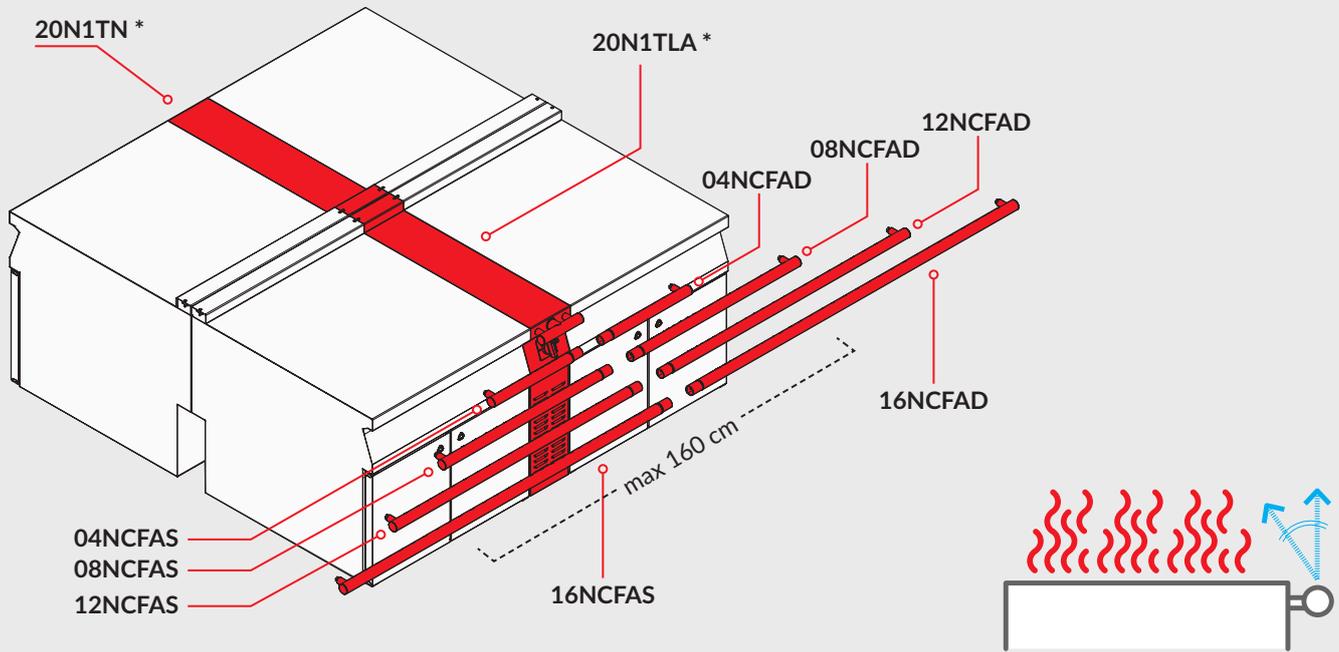


ICON9000 ACCESSORIES

ICON7000
720 mm

ICON9000
920 mm

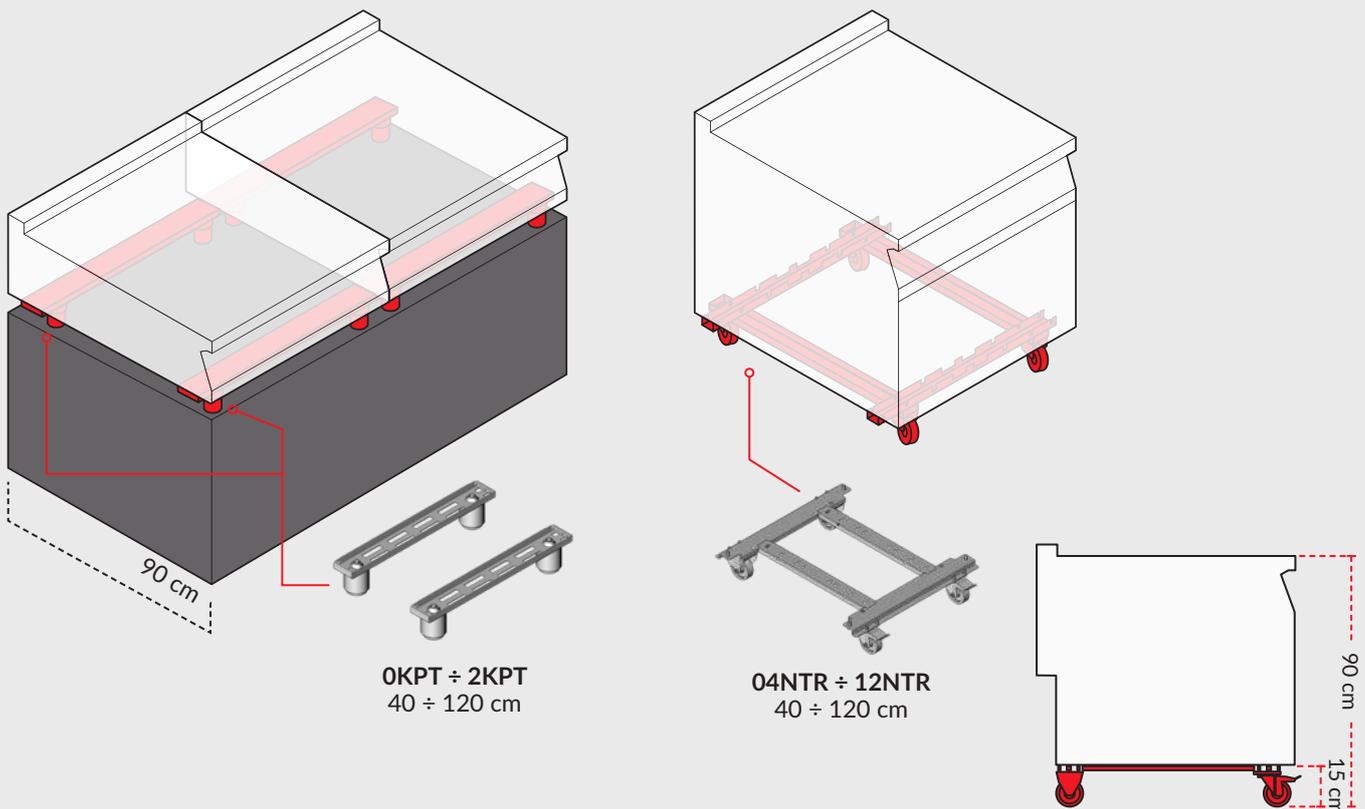
Air blade handrails - CHEF COMFORT PRO



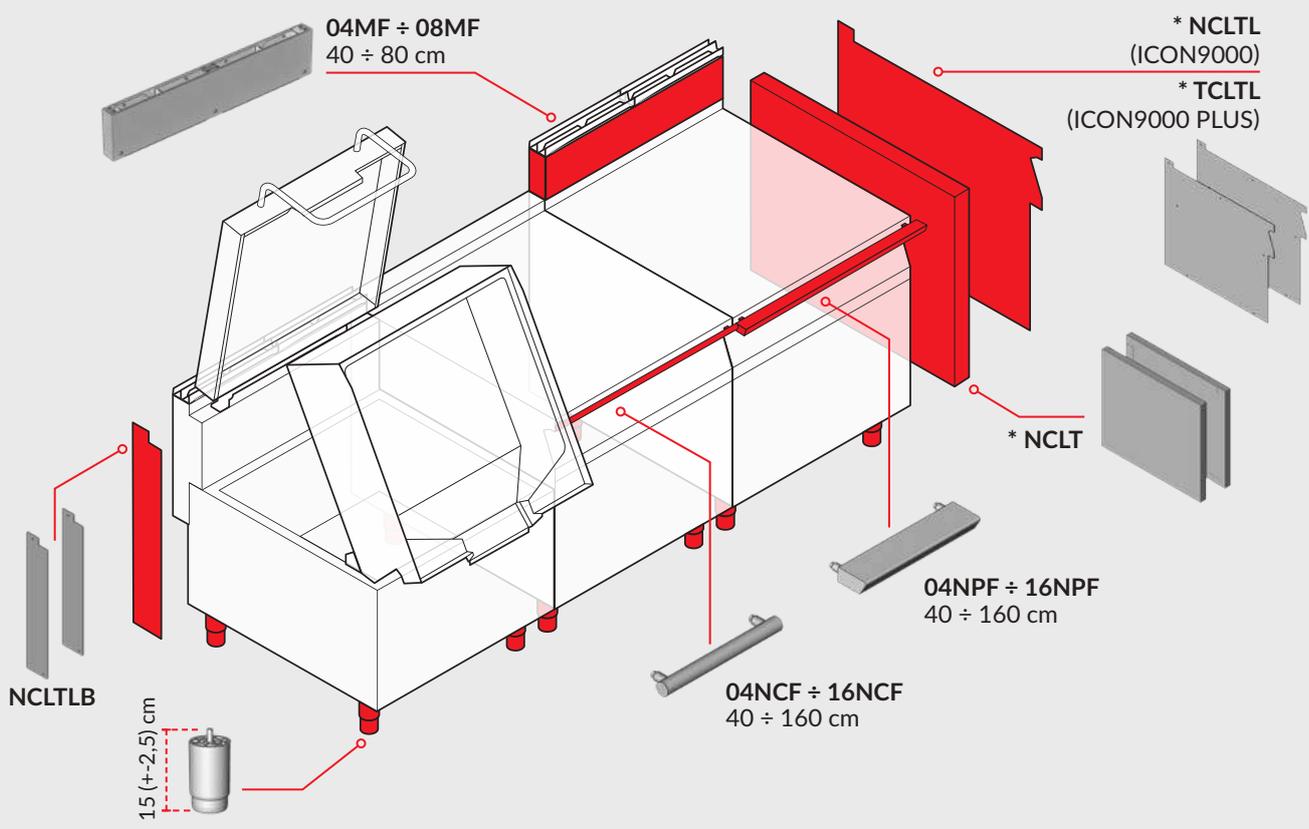
* For 3 mm top thickness, replace letter N of the commercial reference with letter T (see section ICON9000 Plus).

INSTALLATION RESTRICTIONS: it is not possible to install the handrail on bratt pans with tilting well and automatic cookers with tilting basket.

Installation on support surfaces and on wheels

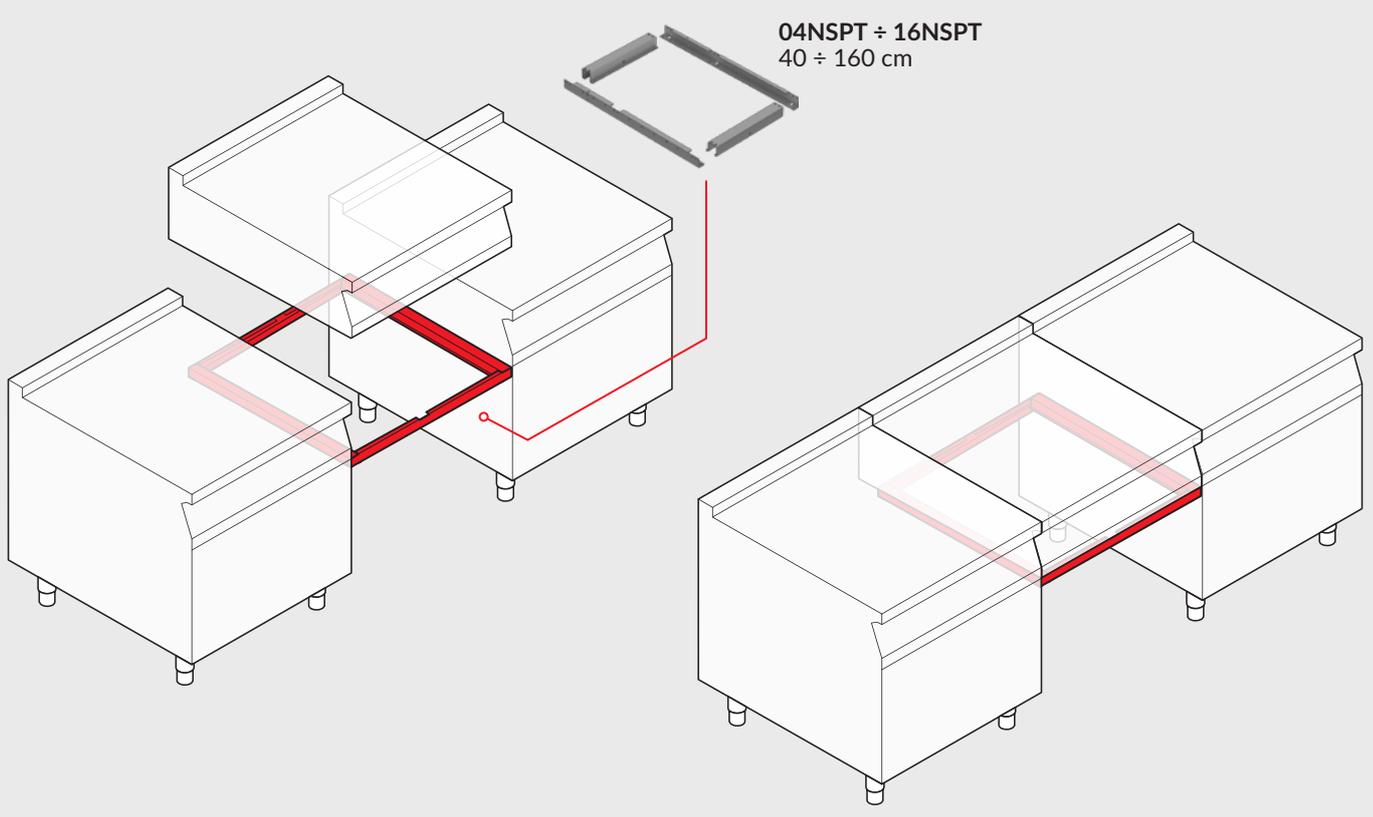


ICON9000 ACCESSORIES



 * INSTALLATION RESTRICTIONS: it is NOT possible to insert next to a bratt pan with tilting well.

Bridge installation

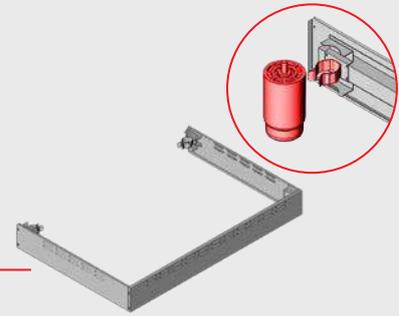
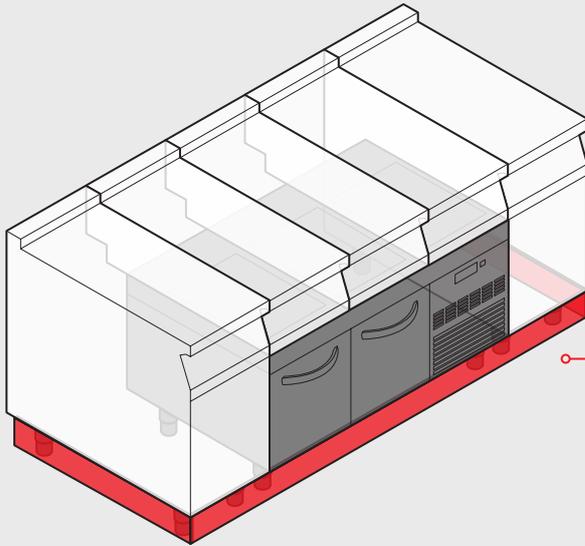


ICON9000

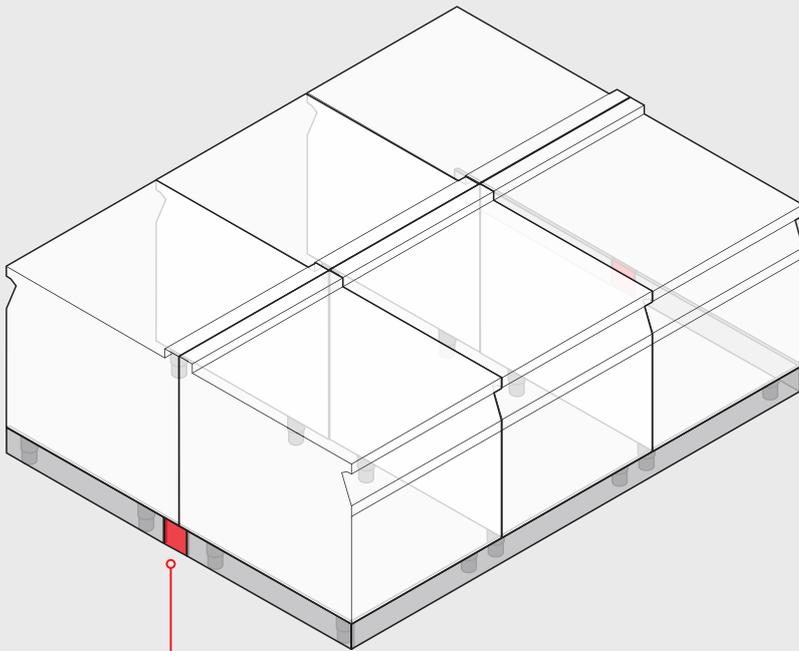
ACCESSORIES - STAINLESS STEEL PLINTHS

ICON7000
720 mm

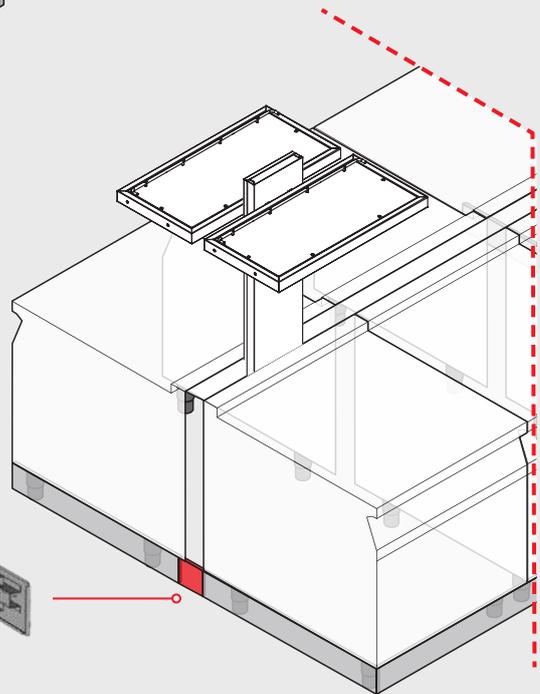
ICON9000
920 mm



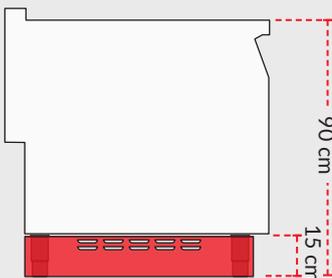
12NZC ÷ 28NZC
120 ÷ 280 cm



NZC



NZCC



90 cm

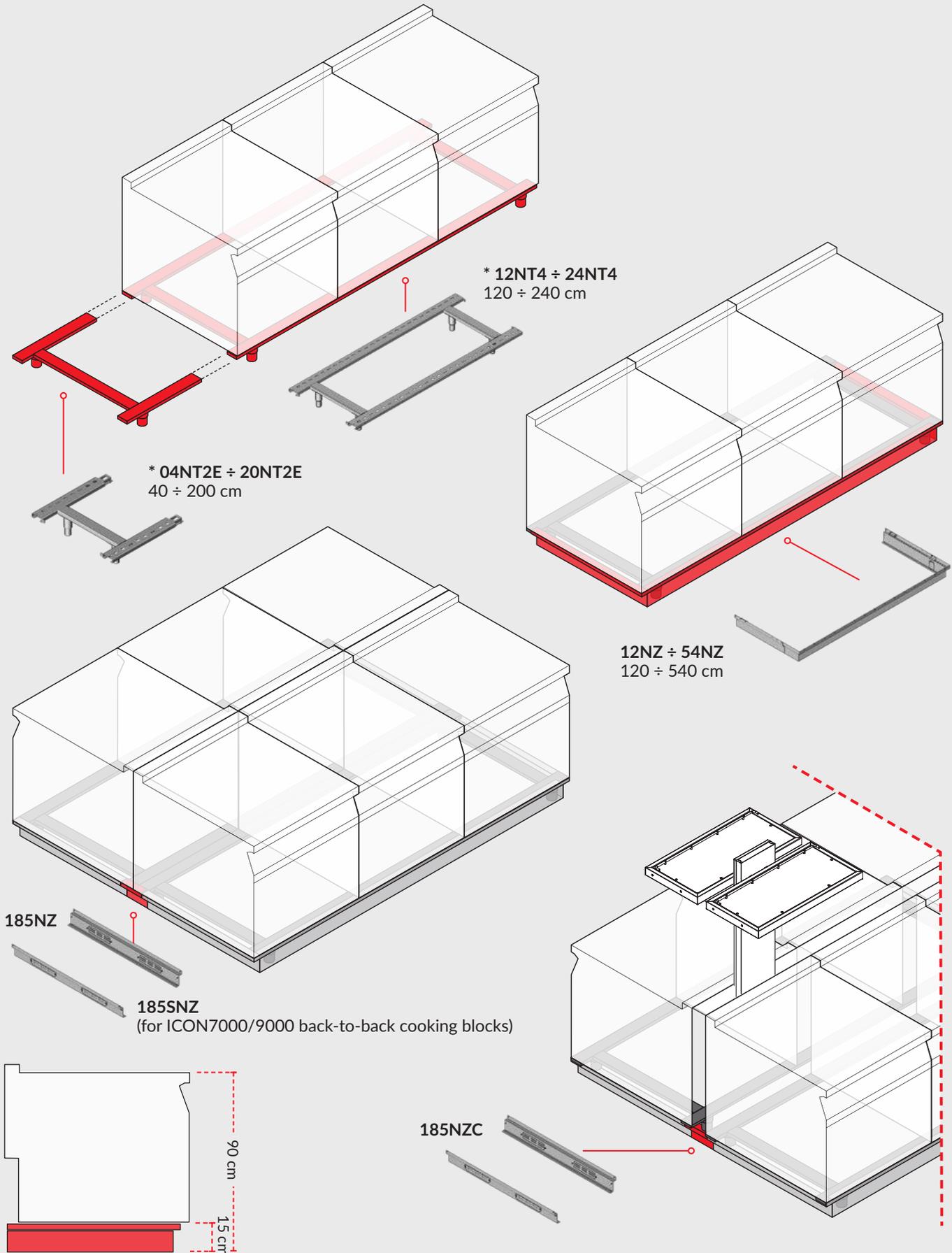
15 cm

With plinth, cooking top height is fixed, it is not adjustable.

 * INSTALLATION RESTRICTIONS: the plinth can be installed to refrigerated under counters only if, on the right and on the left of the refrigerated counter, there are elements on feet; not installable on element 1N1TT61.

ICON9000

INSTALLATION ON MULTI-ELEMENTS SUPPORT



With plinth, the height of the cooking top is fixed, it is not adjustable.

* **INSTALLATION RESTRICTIONS:** it is not possible to place: boiling pans 14N1PI3G, fryers 0N1FR7IX-0N1FR1EX-0T1FR7IX, automatic pasta cookers 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under compartments (except in the HYDESIGN solution), module 1N1TT61.



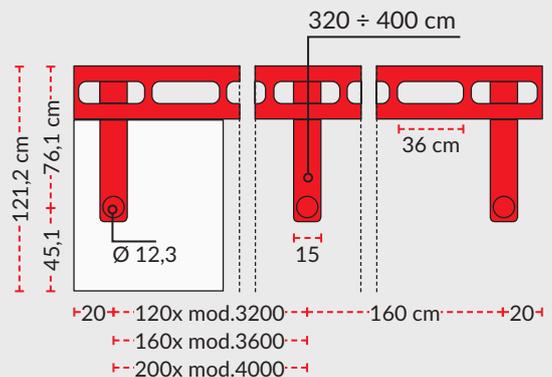
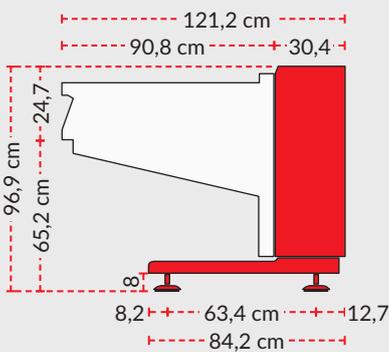
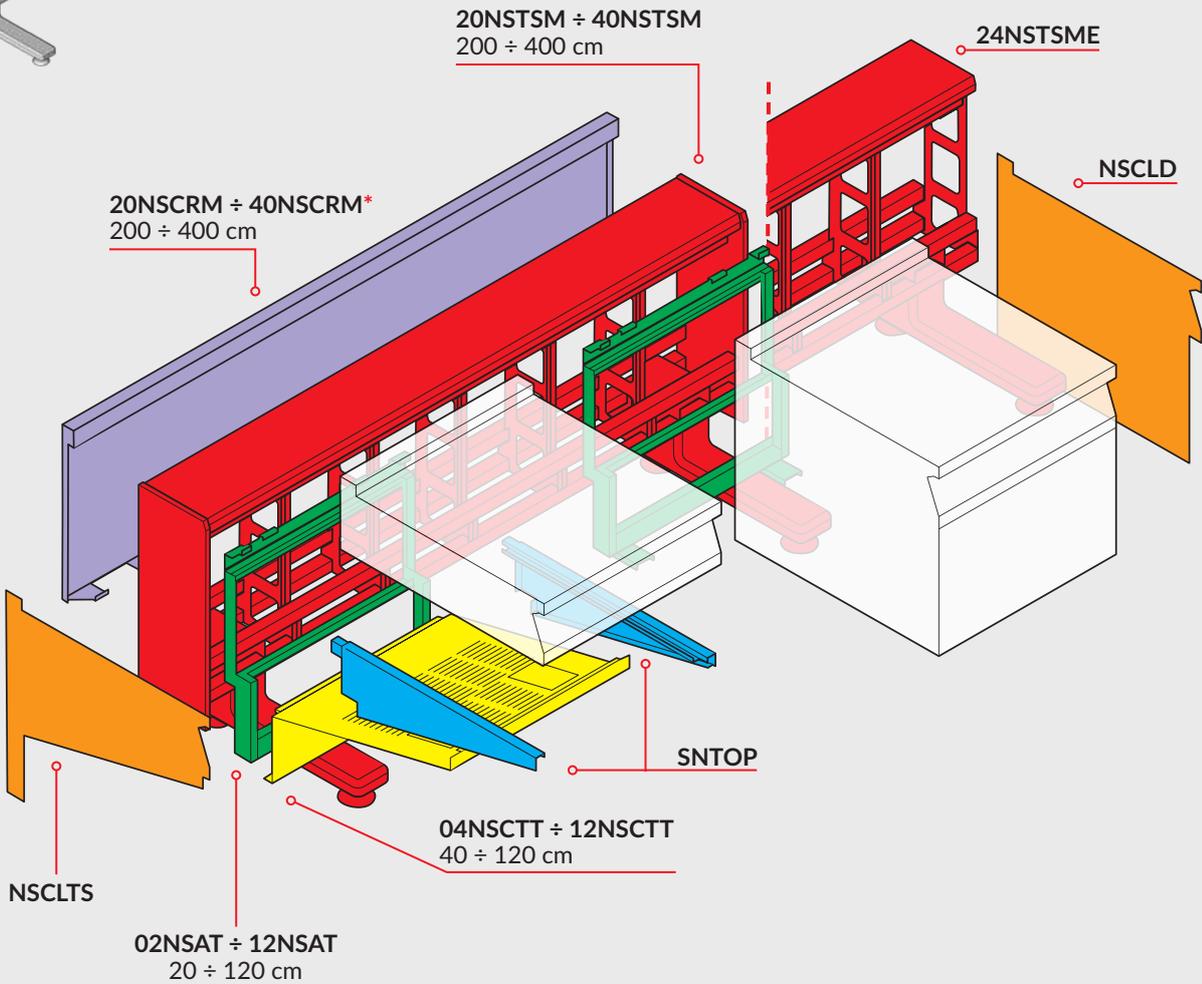
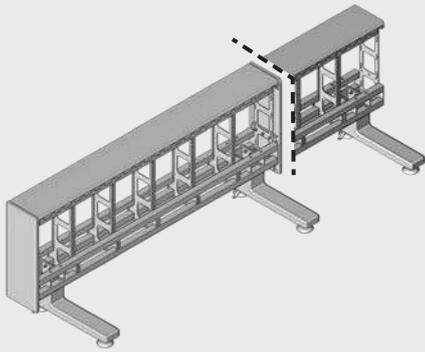
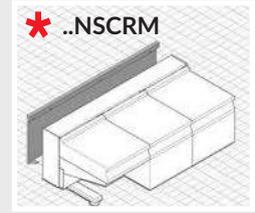
ICON9000

INSTALLATION ON SINGLE-FRONT CANTILEVER SUPPORT

ICON7000
720 mm

ICON9000
920 mm

Central room configuration



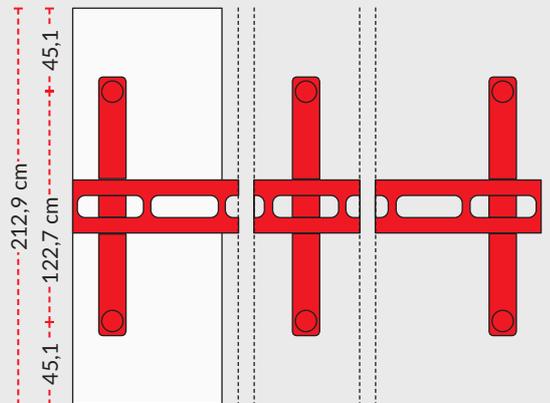
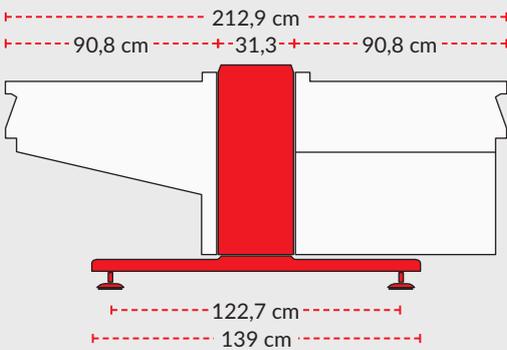
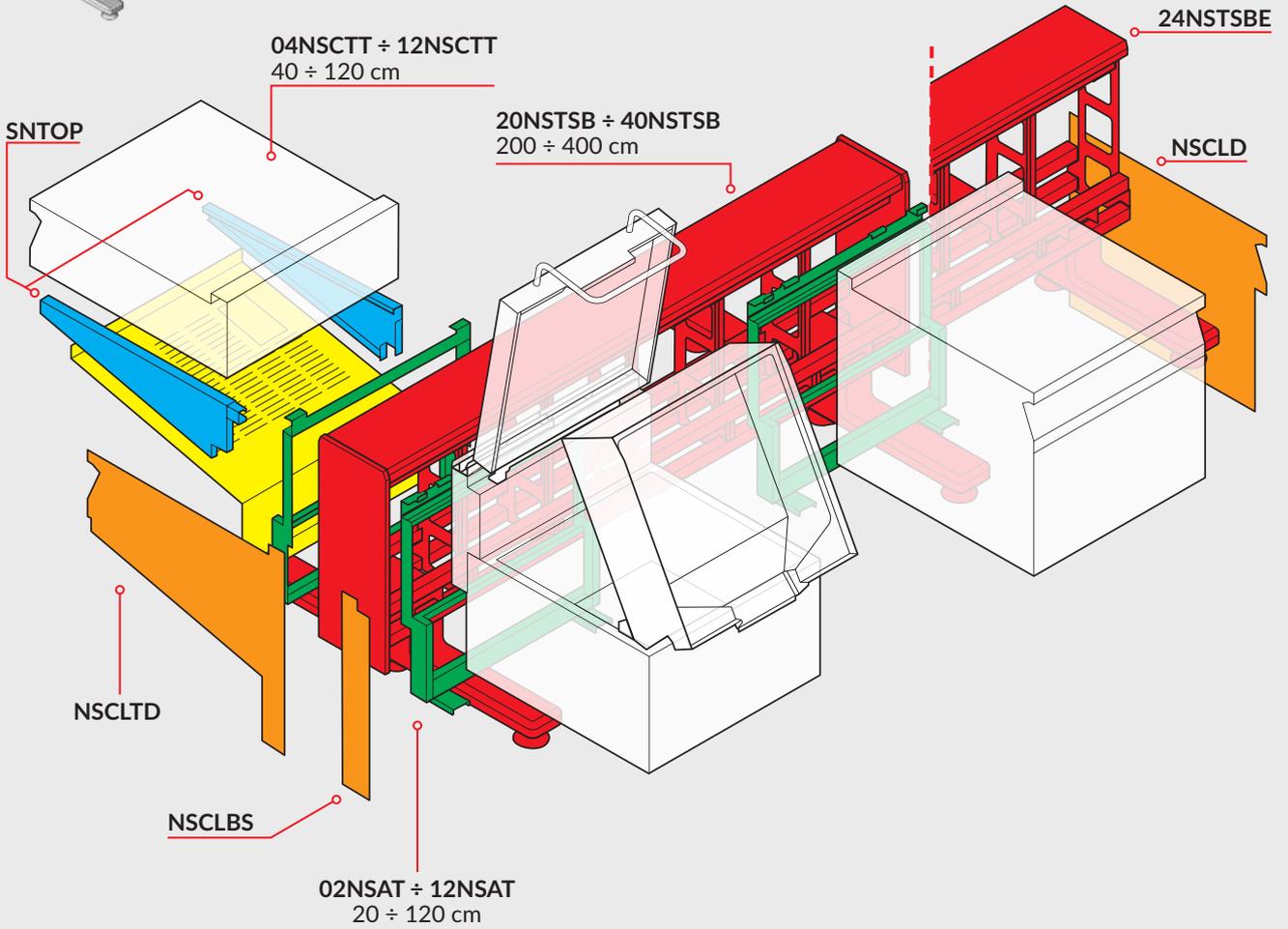
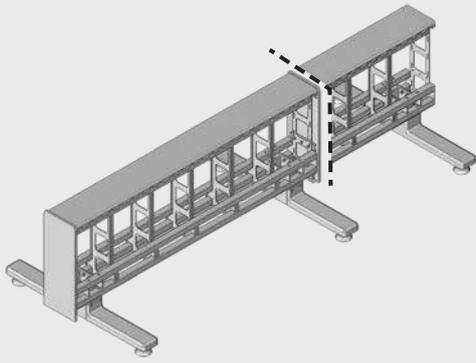
INSTALLATION RESTRICTIONS - appliances NOT allowed to be positioned on cantilever installation:

0N1FR1EA-0N1FR7IX-0N1FR1EX-0T1FR7IX, 14N1PI3G, 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated undercounters, equipped uprights, 60N1TTC, 1N1TT61.



ICON9000

INSTALLATION ON DOUBLE-FRONT CANTILEVER SUPPORT



INSTALLATION RESTRICTIONS - appliances NOT allowed to be positioned on cantilever installation:

0N1FR1EA-0N1FR7IX-0N1FR1EX-0T1FR7IX, 14N1PI3G, 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated undercounters, equipped uprights, 60N1TTC, 1N1TT61.



ICON9000

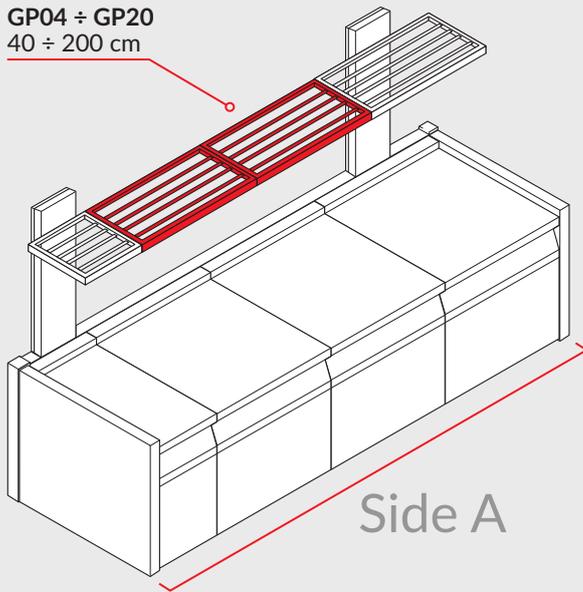
EQUIPPED UPRIGHTS

They can be placed separately or in pairs, with or without upper connection grid.

1. In a single cooking block, choose upright with commercial reference **CM...**
2. Between two cooking blocks, choose upright with commercial reference **CB...**

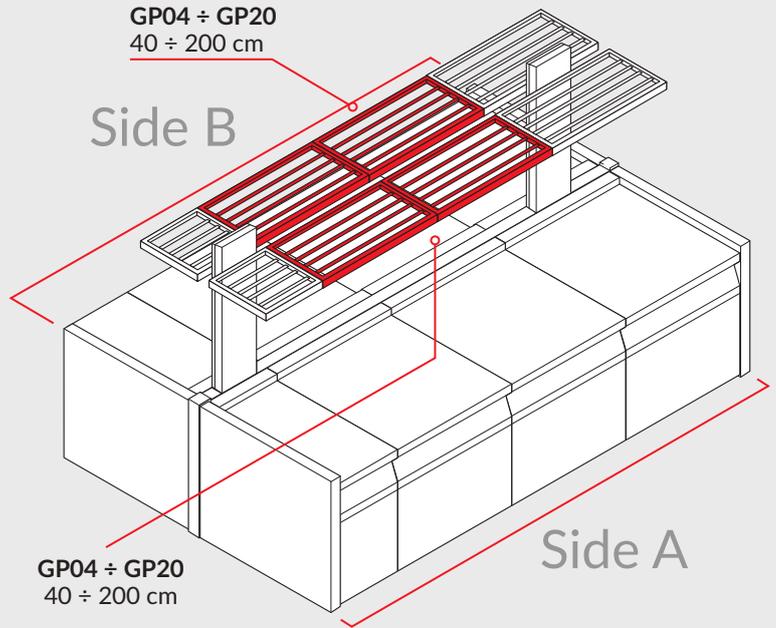
Uprights include a shelf on the upper level; they can also be inserted into cooking blocks on multi-support, after checking position of support feet and column supports.

GP04 ÷ GP20
40 ÷ 200 cm

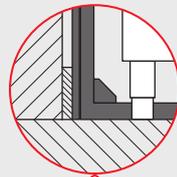
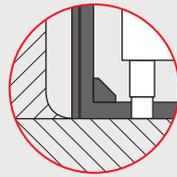
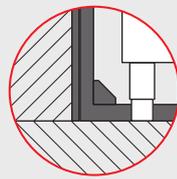
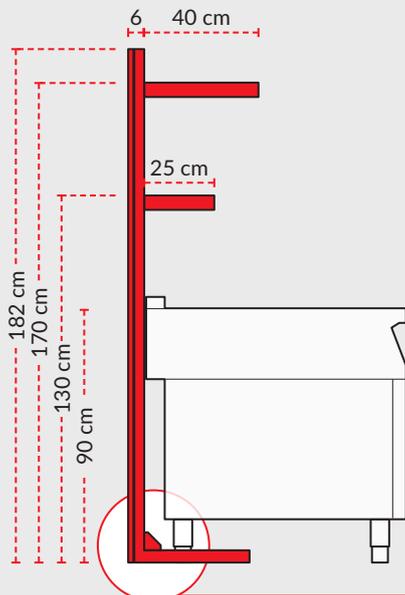


GP04 ÷ GP20
40 ÷ 200 cm

Side B



CM...

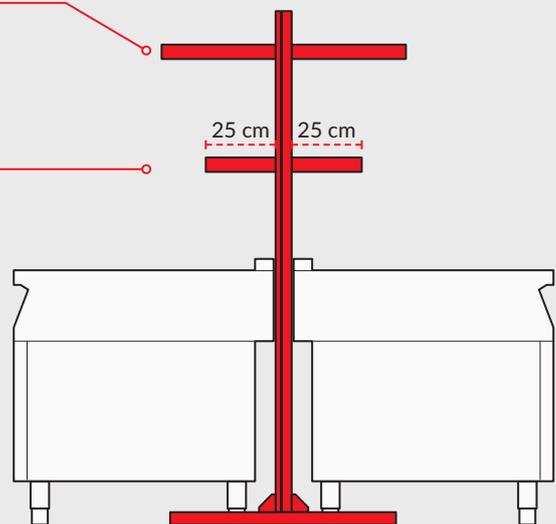


CB...

Upper level



Lower level



ICON9000

HOW TO CHOOSE THE SIZE OF THE UPRIGHT

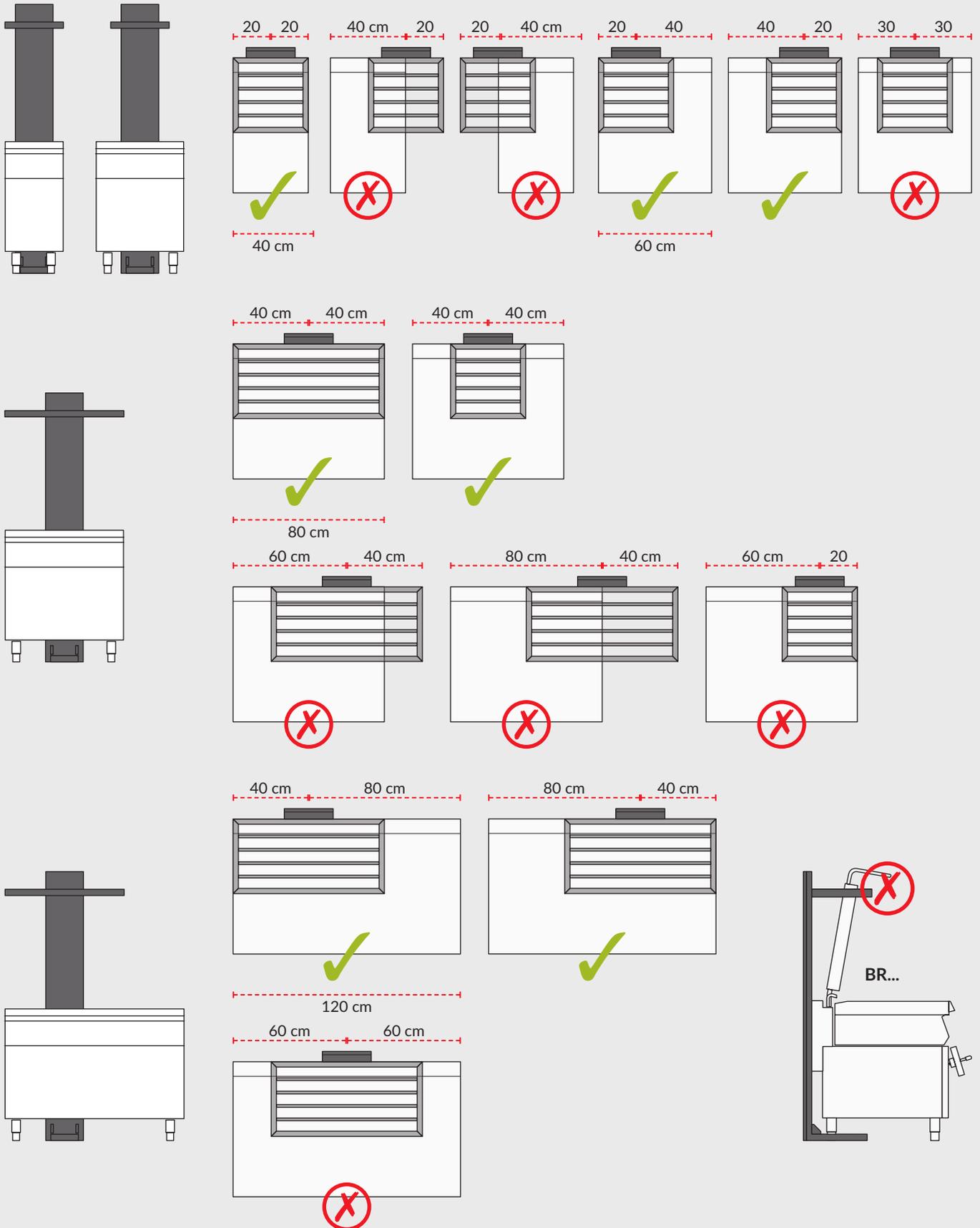
Match the size of the upright, 40 or 80 cm wide, and the width of the appliance to be connected: in this way the shelf delivered with the upright does not protrude the size of the appliance. In a configuration between two cooking blocks, choose one of the block to

connect upright.

• modulo 60N1TTC: installation not possible.

INSTALLATION RESTRICTIONS:

• bratt pan with tilting well can **NOT BE** connected to upright or, if there are upper connection grids, fitted in the cooking block;



ICON9000

HOW TO EQUIP LEVELS

ICON7000
720 mm

ICON9000
920 mm

UPPER LEVEL FITTING: two or more uprights can be connected by pan support rest, from 40 to 200 cm wide.

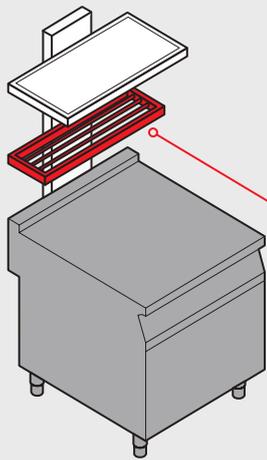
LOWER LEVEL FITTING: it is possible to equip upright on the lower level with several accessories: shelves, grids, tap

water, container support, electric sockets and heating lamps.

In a cooking block: choose accessories with commercial reference **A**.

Between two back to back cooking blocks: provide the first cooking block only with accessories having commercial reference **A**; on the second cooking block, insert only accessories with commercial reference **B**.

LOWER LEVEL accessories: allowed matches to appliances



R04IA/B R08IA/B Shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
G08IA/B Grilled shelf		Wok Induction, Electric Chargrills, Electric Griddles, Electric Pasta Cookers, Electric Chip Scuttle, Electric Bain-Marie, Neutral Elements
TGNIA/B Support		Recommended on Neutral Elements only
CRAIA/B¹ Tap		Open burners, Neutral Element, Electric Plates, Electric Solid tops, Induction
RBE208IA/B¹² Sockets box		Neutral Elements
PE1IA/B¹² Socket		Neutral Elements
RPE104IA/B¹² RPE108IA/B¹² Socket		Neutral Elements
CCIA/B Cover		ALL APPLIANCES

¹ In a configuration with back to back cooking blocks, in correspondence to this accessory the following appliances can NOT be placed: gas operating appliances with fumes flue, gas chargrills.

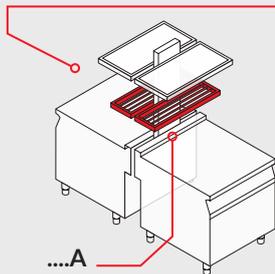
² IP44 SOCKET
- Laterally of the neutral element, in correspondence to the socket, only these appliances can be placed: neutral elements, GRE / GRG, FTE, FTG, FR. All appliances with wells are forbidden and all indirect

cooking appliances.
- If the cooking line includes upright with water tap, between water tap and electric socket there must be a minimum distance of 140 cm.

IP66 SOCKET BOX
- Laterally of the neutral element, in correspondence to sockets, any appliance can be placed, except for the following: CP, BM, PD / PI, BR. All appliances with wells are forbidden.

- If the cooking line includes upright with water tap, between water tap and electric sockets there must be a minimum distance of 140 cm.

LOWER LEVEL accessories: allowed matches in a BACK TO BACK CONFIGURATION



		TGNIB	CRAIB	RBE208IB	PE1IB	RPE104IB RPE108IB
TGNIA		✗	✓	✓	✓	✓
CRAIA		✓	✗	✗	✗	✗
RBE208IA		✓	✗	✓	✓	✓
PE1IA		✓	✗	✓	✗	✗
RPE104IA RPE108IA		✓	✗	✓	✗	✗

ICON9000

COMPLETE THE UPRIGHTS

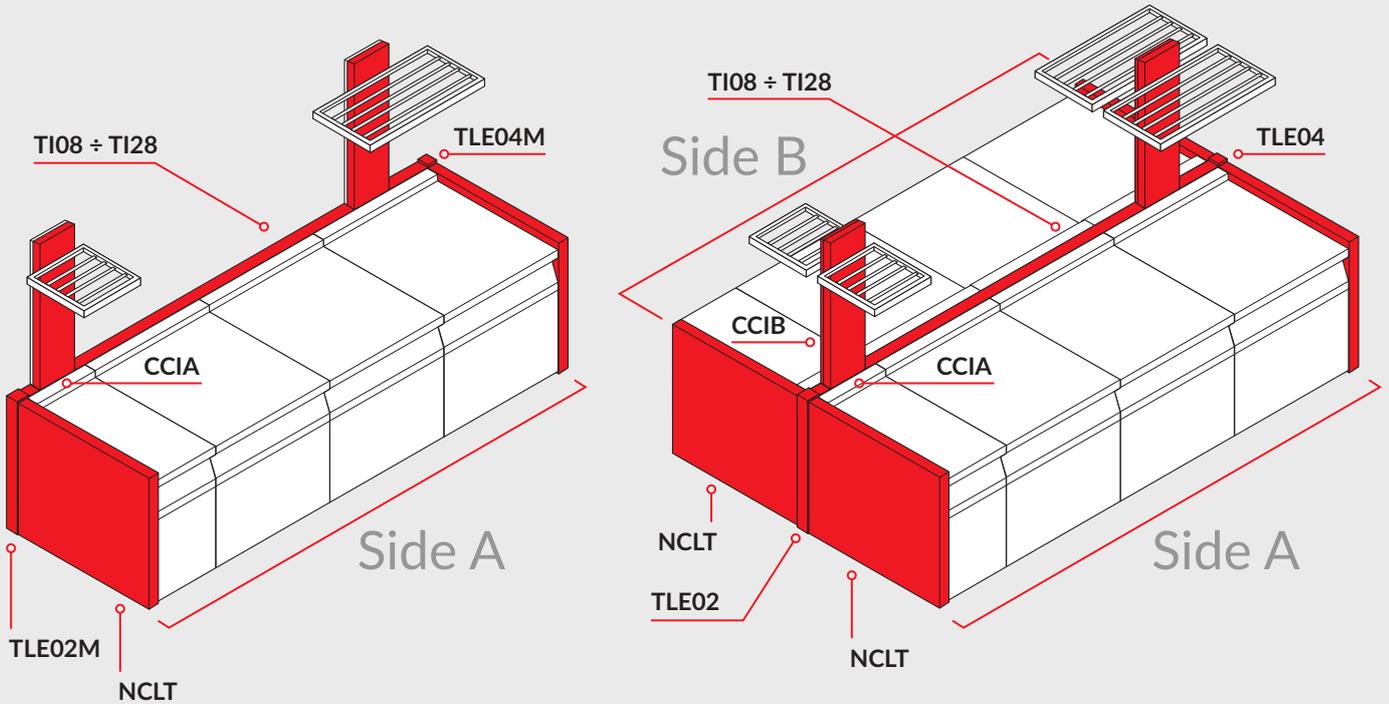
If the LOWER level is not equipped with accessories, it is necessary to complete uprights with a cover:

- CCIA on a cooking unit.
- CCIA + CCIB in a back to back cooking configuration.

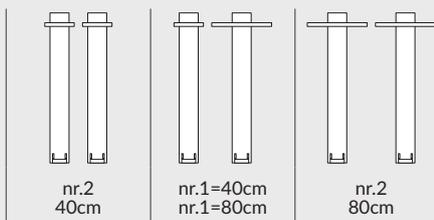
Upper side closing sections:

- TLE02/TLE04 to be positioned on cooking blocks in back to back configuration.
- TLE02M/TLE04M to be positioned on one sided cooking block.

NCLT side panels must always be included in cooking blocks with equipped columns.

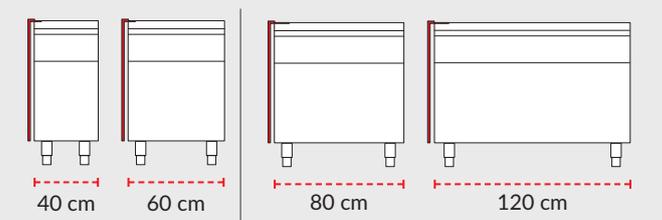


UPPER MIDDLE CLOSING SECTIONS: how to choose the length in accordance with the uprights



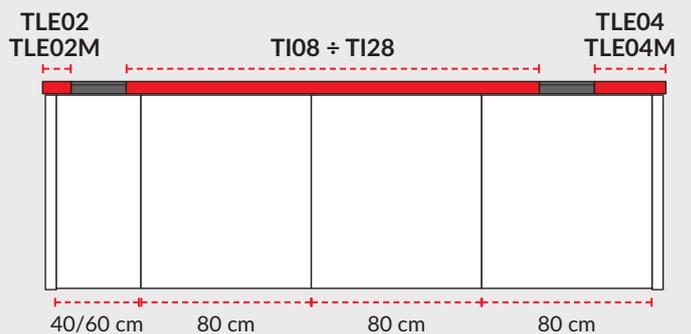
Upper pan rest*	nr.2 40cm	nr.1=40cm nr.1=80cm	nr.2 80cm
GP04 - 40 cm	TI08	TI10	TI12
GP06 - 60 cm	TI10	TI12	TI14
GP08 - 80 cm	TI12	TI14	TI16
GP10 - 100 cm	TI14	TI16	TI18
GP12 - 120 cm	TI16	TI18	TI20
GP14 - 140 cm	TI18	TI20	TI22
GP16 - 160 cm	TI20	TI22	TI24
GP18 - 180 cm	TI22	TI24	TI26
GP20 - 200 cm	TI24	TI26	TI28

UPPER SIDE CLOSING SECTIONS TLE...



40 cm	60 cm	80 cm	120 cm
TLE02 / TLE02M		TLE04 / TLE04M	

Example



* With a 60 cm module, choose the connection grid with length + 20 cm.

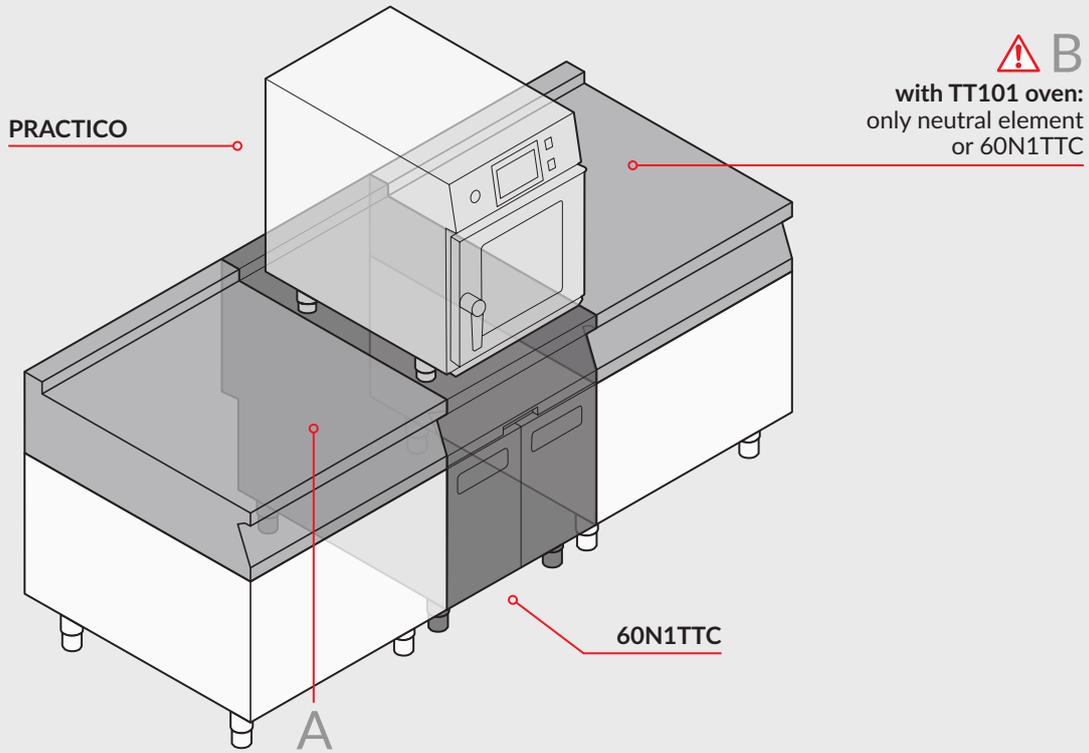
ICON9000

PRACTICO OVEN INSTALLATION

SINGLE COOKING BLOCK

- with mod. TT101 oven, the element to its right can ONLY be neutral or 60N1TTC;
- the oven accessories are to be provided only if there are heated tops to the side of the 60N1TTC module;

no accessories if the top is neutral.



Accessories and possible configurations

Mod. Oven	Accessory						
TT623 TT623R	PPTT6	-	-	qty 1	qty 1	qty 1	qty 1
	SCTT623	-	-	qty 1 (for oven left side)	qty 2 (for oven right and left sides)	qty 1 (for oven right side)	qty 1 (for oven right side)
TT61 TT61R	PPTT6	-	-	qty 1	qty 1	qty 1	qty 1
	SCTT61	-	-	qty 1 (for oven left side)	qty 2 (for oven right and left sides)	qty 1 (for oven right side)	qty 1 (for oven right side)
TT101 TT101R	KRATT11	-	-	qty 1	configuration not allowed	configuration not allowed	configuration not allowed
	SCTT101	-	-	qty 1 (for oven left side)			

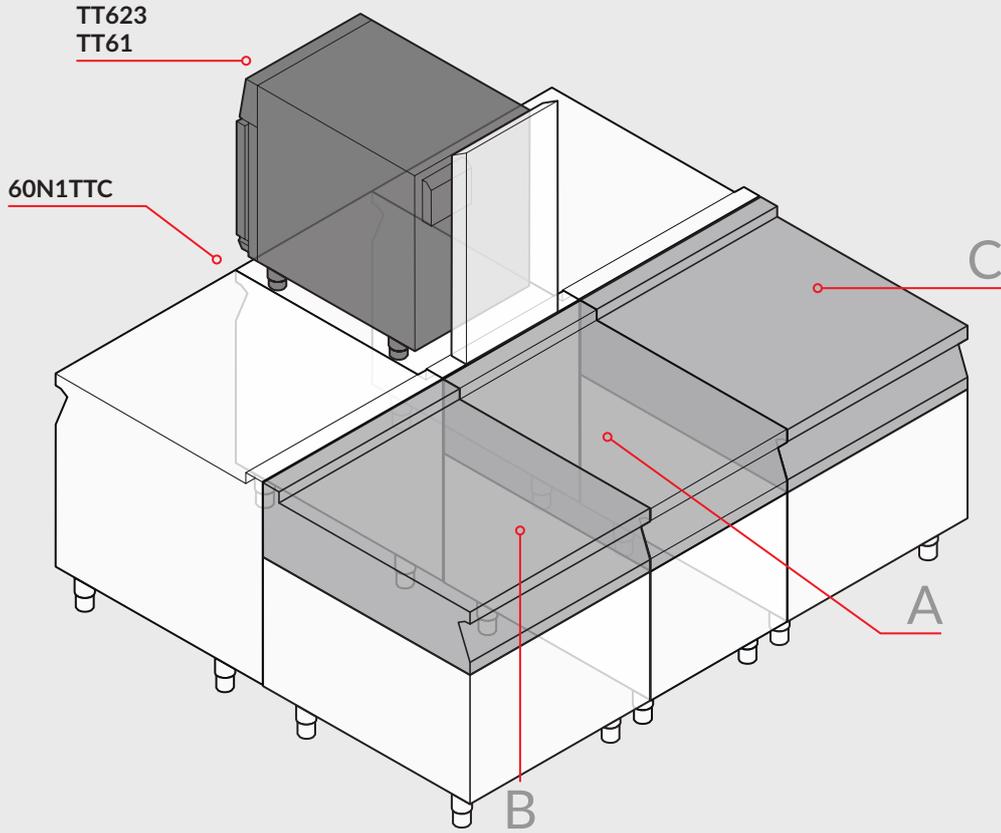
ICON9000

PRACTICO TT623/TT61 OVEN INSTALLATION

BACK TO BACK COOKING BLOCKS

- provide constraints and/or accessories for single cooking block;
- for the cooking block backed to the oven:
- the accessories for the oven are to be provided only if there are heated top

- elements; no accessories if the top is neutral;
- the accessories for the cooking elements are to be provided if heated.



Accessories and possible configurations

Mod. Oven	Accessory	TT			TT			TT			TT		
		B	A	C	B	A	C	B	A	C	B	A	C
PPTT6		-	-	-	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)	qty 1 (if not already placed)
TT623 TT623R TT61 TT61R	MB40CP 	-	-	-	qty 1 with Flexiplate, Electric Plates, Infrared Glass Ceramic, Gas Pasta Cooker, Gas Griddle	-	-	-	-	-	-	-	-
	MB40FR 	-	-	-	qty 1 with Gas and Electric Solid Top, Gas Bain Marie, Gas Fryer	-	-	-	-	-	-	-	-

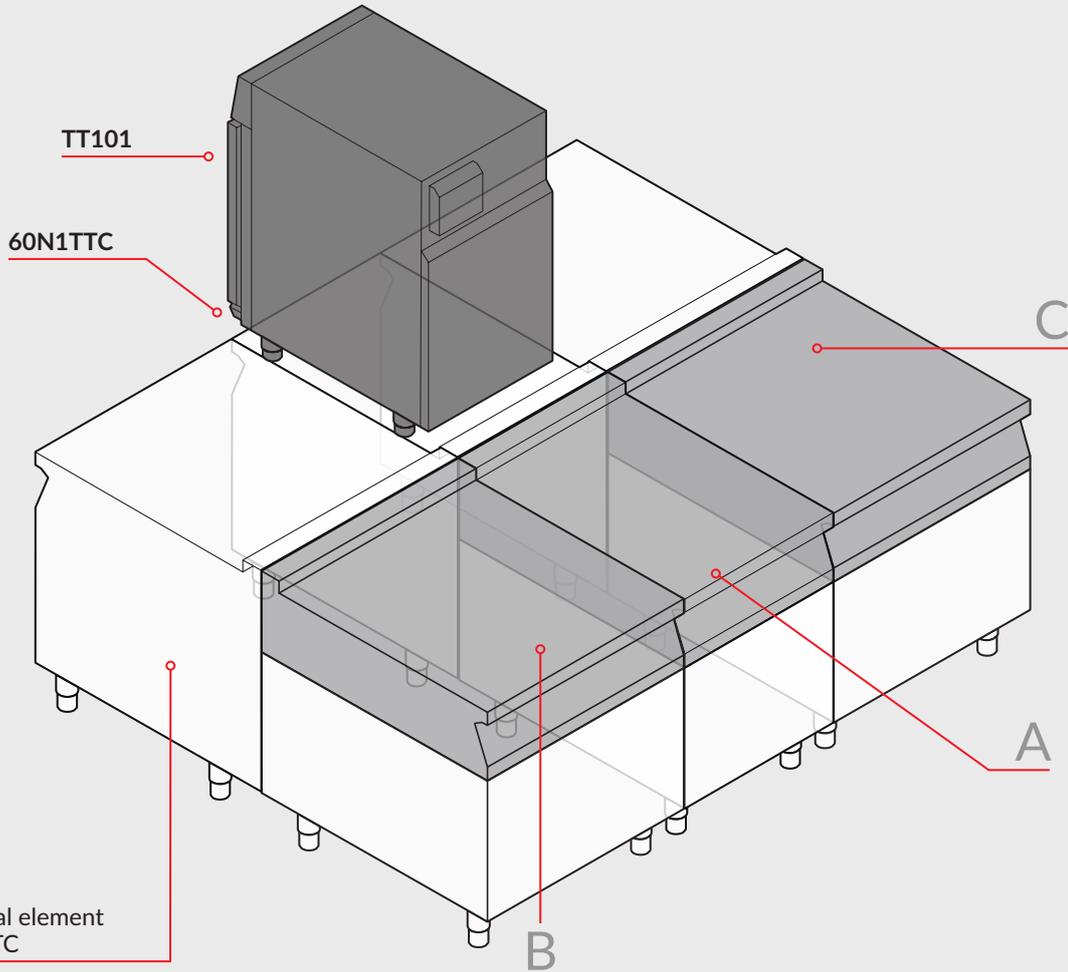
ICON9000

PRACTICO TT101 OVEN INSTALLATION

BACK TO BACK COOKING BLOCKS

- provide constraints and/or accessories for single cooking block;
- for the cooking block backed to the oven:
- the accessories for the oven are to be provided only if there are heated top

- elements; no accessories if the top is neutral;
- the accessories for the cooking elements are to be provided if heated;
- the module positioned on the back of the oven can **ONLY** be neutral or electric bain-marie.



Accessories and possible configurations

Mod. Oven	Accessory				
TT101 TT101R	KRATT11 	-	qty 1 · on the oven right side (if not already placed) · Electric bain-marie: only hot element allowed!	qty 1 · on the oven right side (if not already placed) · with all heated surfaces	qty 1 · on the oven right side (if not already placed) · with all heated surfaces

MODULAR COOKING ICON9000 2MM

OPEN BURNERS

Worktop pressed in a single solution. 4 kW burners (single crown), 7 and 10 kW burners (double crown). Burner distribution table in the introductory section to the chapter. Burner grids in enamelled cast iron. Under oven: gas STATIC (...G), PLURI-VENTILATED (...GV) or electric STATIC (...E), PLURI-VENTILATED (...EV), cooking chamber

made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Side compartment with pressed container guides, capacity 6 x GN 1/1. 2N1FAGF: model with LARGE SIZED-oven, gas static with electric grill function, cooking chamber made of AISI 430

stainless steel, 3 level container removable guides, capacity each level 1 x GN 1/1 + 1 x GN 2/1, standard equipped with 1 grid, electronic spark ignition.

	MOD.	DESCRIPTION				
	0N0FAA	2 BURNER GAS RANGE	40x92x25	17		
	1N0FAD	4 BURNER GAS RANGE	80x92x25	25		
	1N0FA	4 BURNER GAS RANGE	80x92x25	28		
	1N0FAA	4 BURNER GAS RANGE	80x92x25	34		
	1N0FAB	TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT	80x92x25	23,5	0,001	230V 1N~ / 50 ÷ 60Hz
	2N0FA	6 BURNER GAS RANGE	120x92x25	48		
	2N0FAA	6 BURNER GAS RANGE	120x92x25	51		
	0N1FAA	2 BURNER GAS RANGE ON CABINET	40x92x90	17		
	1N1FA	4 BURNER GAS RANGE ON CABINET	80x92x90	28		
	1N1FAA	4 BURNER GAS RANGE ON CABINET	80x92x90	34		

MOD. DESCRIPTION



2N1FA 6 BURNER GAS RANGE ON CABINET 120x92x90 48

2N1FAA 6 BURNER GAS RANGE ON CABINET 120x92x90 51



1N1FADG FOUR BURNER GAS RANGE WITH STATIC OVEN 80x92x90 33 0,001 230V 1N~ / 50 ÷ 60Hz

1N1FADGV FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN 80x92x90 33 0,1 230V 1N~ / 50 ÷ 60Hz

1N1FAG FOUR BURNER GAS RANGE WITH STATIC OVEN 80x92x90 36 0,001 230V 1N~ / 50 ÷ 60Hz

1N1FAGV FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN 80x92x90 36 0,1 230V 1N~ / 50 ÷ 60Hz

1N1FAAG FOUR BURNER GAS RANGE WITH STATIC OVEN 80x92x90 42 0,001 230V 1N~ / 50 ÷ 60Hz

1N1FAAGV FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN 80x92x90 42 0,1 230V 1N~ / 50 ÷ 60Hz



2N1FAGV SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET 120x92x90 56 0,1 230V 1N~ / 50 ÷ 60Hz

2N1FAAGV SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET 120x92x90 59 0,1 230V 1N~ / 50 ÷ 60Hz



2N1FAGF SIX BURNER GAS RANGE WITH LARGE STATIC OVEN 120x92x90 49 3,8 400V 2N~ / 230V 1N~ / 50÷60 Hz



1N1FADEV FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN 80x92x90 25 8 400V 3~ / 50Hz ÷ 60Hz

1N1FAAEV FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN 80x92x90 34 8 400V 3~ / 50Hz ÷ 60Hz

1N1FAAE FOUR BURNER RANGE WITH ELECTRIC STATIC OVEN 80x92x90 34 5,4 400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM				
	BLFA	SMOOTH RADIANT PLATE	28x32,5x0			
	BRFA	RIBBED RADIANT PLATE	28x32,5x0			
	RWFA	WOK PAN ADAPTOR				
	NGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	35x75x5			
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS				
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS				
	NCEA	WATER FILLING TAP				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

FLEXI-PLATE

Appliance with multifunctional plate suitable for direct cooking (like a griddle) and indirect cooking (like solid top boiling plate). Cooking plate in polished AISI 430 stainless steel. 4 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-welded heating elements. Models equipped with remote

control of power peaks: 1N0FPE.

	MOD.	DESCRIPTION				
	1N0FPE	MULTIFUNCTION PLATE FLEXIPLATE	80x92x25	12		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KPP	KIT FOR PLATE CLEANING				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	RFT	GRIDDLE SCRAPER				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON9000 2MM

SOLID TOP BOILING TABLE

For GAS models, plate heating by a stainless steel central burner, electronic continuous spark ignition. For ELECTRIC models, plate heating through by braze-welded heating elements, independent temperature control on different working area. Under oven: gas PLURI-VENTILATED (...GV) or electric PLURI-VENTILATED (...EV), cooking chamber

made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0N0TPG	COUNTER TOP SOLID GAS RANGE	40x92x25	6,5	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0TPG	COUNTER TOP SOLID GAS RANGE	80x92x25	12,5	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1TPGV	SOLID TOP GAS RANGE WITH GAS TWO FAN CONVECTION OVEN	80x92x90	20,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x92x25		6	400V 3N~ 50 ÷ 60 Hz
	1N0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x92x25		12	400V 3N~ 50 ÷ 60 Hz
	1N1TPEEV	SOLID TOP ELECTRIC BOILING TABLE ON ELECTRIC TWO-FAN CONVECTION OVEN	80x92x90		19,5	400V 3N~ 50 ÷ 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				
	KPP	KIT FOR PLATE CLEANING				

MODULAR COOKING ICON9000 2MM

ELECTRIC PLATES

Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. Five-position switch for temperature setting. Under oven electric STATIC (...E), PLURI-VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1,

standard equipped with 1 grid GN 2/1 GN. Models equipped with remote control of power peaks: ONOPE4, 1NOPE4, 1N1PE4EV.

	MOD.	DESCRIPTION				
	ONOPE4	TWO PLATE ELECTRIC BOILING TABLE- 400V	40x92x25	8		400V 3N ~ 50 ÷60 Hz
	1NOPE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x92x25	16		400V 3N ~ 50 ÷60 Hz
	ON1PE4L	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x92x90	8		400V 3N ~ 50 ÷60 Hz
	1N1PE4L	4 ELECTRIC PLATES RANGE ON CABINET- 400V	80x92x90	16		400V 3N ~ 50 ÷60 Hz
	1N1PE4EV	4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN- 400V	80x92x90	24		400V 3N ~ 50 ÷60 Hz
	1N1PE4EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN- 400V	80x92x90	21,4		400V 3N ~ 50 ÷60 Hz
	1N1PE2EL	4 PLATE ELECTRIC RANGE, ELECTRIC STATIC OVEN - 230V	80x92x90	21,4		230V 3 ~ 50 ÷ 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

GLASS-CERAMIC

Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I = single zone induction, ...VT2I = all area induction and ...VT1W = wok induction Ø cm 30) or infrared (...VTR). To use electromagnetic induction, pots of suitable material are required. Models equipped with remote control of power peaks: 0N0VTR, 1N0VTR.

	MOD.	DESCRIPTION				
	0N0VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x92x25	10	400V 3N ~ 50 ÷60 Hz	
	1N0VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x92x25	20	400V 3N ~ 50 ÷60 Hz	
	0N1VT1IB	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x92x90	10	400V 3N ~ 50 ÷60 Hz	
	1N1VT1IB	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x92x90	20	400V 3N ~ 50 ÷60 Hz	
	0N0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	40x92x25	10	400V 3N ~ 50 ÷60 Hz	
	1N0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	80x92x25	20	400V 3N ~ 50 ÷60 Hz	
	0N1VT2I	ALL AREA INDUCTION PYROCERAM COOKING RANGE ON CABINET	40x92x90	14	400V 3~ / 50Hz ÷ 60Hz	
	1N1VT2I	ALL AREA INDUCTION PYROCERAM COOKING RANGE ON CABINET	80x92x90	28	400V 3~ / 50Hz ÷ 60Hz	
	0N0VT1W	WOK INDUCTION PYROCERAM COOKING RANGE	40x92x25	5	400V 3~ / 50Hz ÷ 60Hz	

	MOD.	DESCRIPTION				
	0N0VTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x92x25	6,8		400V 3N ~ 50 ±60 Hz
	1N0VTR	INFRARED PYROCERAM COOKING RANGE 4 AREAS	80x92x25	13,6		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEA	WATER FILLING TAP				
	NCEAM	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

GRIDDLES

Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic spark ignition; electric heating

by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0FT6G	GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
	2N0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	31,5	0,001	230V 1N~ / 50 ÷ 60Hz

	MOD.	DESCRIPTION				
	0N0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	0N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	40x92x25	5,1		400V 3N~/ 230V 3~/ 50÷60 Hz
	1N0FT4E	ELECTRIC GRIDDLE - SMOOTH CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1N0FT5E	ELECTRIC GRIDDLE - RIBBED CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1N0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	2N0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	15,3		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	09PS	40 cm GRIDDLE SPLASH GUARDS				
	19PS	80 cm GRIDDLE SPLASH GUARDS				
	29PS	120 cm GRIDDLE SPLASH GUARDS				

ACCESSORIES

	MOD.	DESCRIPTION				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	KPP	KIT FOR PLATE CLEANING				

MODULAR COOKING ICON9000 2MM

GRIDDLES ON UNDERCOMPARTMENT

Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Cooking liquids collection in a removable tray in the lower compartment. Gas heating by means of 3 flame branches burners, electronic spark

ignition; electric heating by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Integrated lower open compartment.

	MOD.	DESCRIPTION				
	0N1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x92x90	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x92x90	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x92x90	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1FT4G	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x92x90	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x92x90	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1FT5G	GAS GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x92x90	21	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1FT6G	GAS GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x92x90	21	0,001	230V 1N~ / 50 ÷ 60Hz
	0N1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	40x92x90		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	0N1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	40x92x90		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	0N1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	40x92x90		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FT5E	ELECTRIC GRIDDLE RIBBED CHROMIUM PLATE ON CABINET	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FT6E	ELECTRIC GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	09PS	40 cm GRIDDLE SPLASH GUARDS				
	19PS	80 cm GRIDDLE SPLASH GUARDS				

ACCESSORIES

	MOD.	DESCRIPTION				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	KPP	KIT FOR PLATE CLEANING				
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

GRIDDLES WITH MILD STEEL PLATE

Pressed top with a front recess for liquid collection and drain. Cooking plate made of mild steel, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic spark ignition; electric heating by means of armoured elements

made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks. Models available only for countries outside the European Community.



Models available only for countries outside the European Community. Contact our offices for more information.

MOD.	DESCRIPTION				
 0N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
 0N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
 1N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
 1N0FT2G	GAS GRIDDLE WITH RIBBED MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
 1N0FT3G	GAS GRIDDLE RIBBED/SMOOTH MILD STEEL PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
 2N0FT1G	GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE	120x92x25	31,5	0,001	230V 1N~ / 50 ÷ 60Hz
 0N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	40x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
 0N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	40x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
 1N0FT1E	ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE	80x92x25		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz

	MOD.	DESCRIPTION				
	1N0FT2E	ELECTRIC GRIDDLE WITH RIBBED MILD STEEL PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz
	1N0FT3E	ELECTRIC GRIDDLE RIBBED/SMOOTH MILD STEEL PLATE	80x92x25	10,2		400V 3N~/ 230V 3~/ 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	09PS	40 cm GRIDDLE SPLASH GUARDS				
	19PS	80 cm GRIDDLE SPLASH GUARDS				
	29PS	120 cm GRIDDLE SPLASH GUARDS				
	KPP	KIT FOR PLATE CLEANING				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				

MODULAR COOKING ICON9000 2MM GRILLS

Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. For gas models, heating of ceramic tiles surface through triple flame stainless steel burners controlled by safety valve, pilot light and thermocouple. For electric

models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Independent control on each-cooking area. Models equipped with remote control of power peaks: 0NOGRE, 1NOGRE, 2NOGRE.

	MOD.	DESCRIPTION				
	0NOGRG	GAS CHARGRILL	40x92x25	9	0,001	230V 1N~ / 50 ÷ 60Hz
	1NOGRG	GAS CHARGRILL	80x92x25	18	0,001	230V 1N~ / 50 ÷ 60Hz
	2NOGRG	GAS CHARGRILL	120x92x25	27	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1GRGT	GAS CHARGRILL ON NEUTRAL CABINET	80x92x90	18	0,001	230V 1N~ / 50 ÷ 60Hz
	0NOGRE	ELECTRIC GRILL	40x92x25		5,25	400V 3N~ / 230V 3~ / 50÷60 Hz
	1NOGRE	ELECTRIC GRILL	80x92x25		10,5	400V 3N~ / 230V 3~ / 50÷60 Hz
	2NOGRE	ELECTRIC GRILL	120x92x25		15,75	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RGRG40	GAS GRID HEIGHT ADJUSTMENT - 40 CM				

ACCESSORIES

	MOD.	DESCRIPTION				
	RGRG80	GAS GRID HEIGHT ADJUSTMENT - 80 CM				
	MGGRG	GRILLED SHELF FOR GAS GRILL				
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

BOILING PANS

Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Rear-hinged spring-loaded lid with handle. Gas/electric, direct/indirect heating. Cylindrical boiling pan container made of AISI 304 stainless steel on the walls and base in AISI 316L stainless steel. Rectangular boiling pan

container made of AISI 316L stainless steel, capacity 3 x GN 1/1. Installation not allowed on cantilever for: 14N1PI3G.

	MOD.	DESCRIPTION				
	1N1PI1G	GAS INDIRECT HEATED BOILING PAN 100 L	80x92x90	24	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1PI2G	GAS INDIRECT HEATED BOILING PAN 140 L	80x92x90	24	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1PD2G	GAS DIRECT HEATED BOILING PAN 145 L	80x92x90	24	0,001	230V 1N~ / 50 ÷ 60Hz
	14N1PI3G	GAS INDIRECT HEATED BOILING PAN 270 L	140x92x90	44	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1PI1E	ELECTRIC INDIRECT HEATED BOILING PAN 100 L	80x92x90		14	400V 3~ / 50Hz ÷ 60Hz
	1N1PI2E	ELECTRIC INDIRECT HEATED BOILING PAN 140 L	80x92x90		14	400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CPX102	TWO SECTIONS PASTA STRAINER	50x50x41			
	CPX152	TWO SECTIONS PASTA STRAINER	50x50x48			

MODULAR COOKING ICON9000 2MM

PASTA COOKER

Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Water filling through tap on the top: automatic (...H) or through manual control knob on control panel (...L). Gas models with electronic continuous spark ignition. Baskets are compulsory accessories. For

the automatic basket lift please choose the accessory 20N1SCP for every tank, for it is compatible with all models. Models equipped with remote control of power peaks: 0N1CP1EL, 0N1CP1EH, 1N1CP2EL, 1N1CP2EH.

	MOD.	DESCRIPTION				
	0N1CP1GL	GAS PASTA COOKER 1 WELL 40 L	40x92x90	14	0,001	230V 1N~ / 50 ÷ 60Hz
	0N1CP1GH	GAS PASTA COOKER 1 WELL 40 L	40x92x90	14	0,001	230V 1N~ / 50Hz
	1N1CP2GL	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x90	28	0,001	230V 1N~ / 50 ÷ 60Hz
	1N1CP2GH	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x90	28	0,001	230V 1N~ / 50Hz
	0N1CP1EL	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x90		12	400V 3N~ 50 ÷ 60 Hz
	0N1CP1EH	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x90		12	400V 3N~ 50 ÷ 60 Hz
	1N1CP2EL	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x90		24	400V 3N~ 50 ÷ 60 Hz
	1N1CP2EH	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x90		24	400V 3N~ 50 ÷ 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	20N1SCP	BASKET LIFT FOR 40 L PASTA COOKER WELL	20x92x90	0,2		230V 1N~ / 50Hz
	KSCP	3 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	27x13,7x20			
	KSCP6	6 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	13x12x20			
	KCP40	4 BASKETS FOR 40 LTS PASTA COOKER				
	C19CP	BASKET GN 1/9 FOR PASTA COOKER	9,3x9,3x20			
	C2715	PASTA COOKER BASKET 6,6 L	27x13,7x20			
	C0930	PASTA COOKER BASKET 4,8 L	9,2x30,6x20			
	C1830	PASTA COOKER BASKET 10 L	18,8x30,6x20			
	C2830	PASTA COOKER BASKET 15 L	26,6x30,6x20			
	C4627	PASTA COOKER BASKET 23,5 L	27x46x20			
	C2327	PASTA COOKER BASKET 12 L	27x22x20			
	CV40	PASTA COOKER LID 40 L				

MODULAR COOKING ICON9000 2MM

AUTOMATIC MULTI-COOKER

Automatic multi-cooker with AISI 304 stainless steel self-supporting structure (AISI 316 tank), honeycomb lid, completely withdrawable basket with automatic lift. Automatic management of power supply, cooking programs and water level in the tank. Standard extractable shower head. For gas models: heating with burners, electronic

management of ignition and flame ionization. For electric models: heating with three electric heaters immersed in water. Electric models equipped with remote control of power peaks. Installation not allowed on beams or frames for models: 10NCP1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA.

	MOD.	DESCRIPTION				
	10NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 lt WELL	100x92x90	24	0,18	230V 1N~ / 50Hz
	12NCP1IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 200 lt WELL	120x92x90	30	0,18	230V 1N~ / 50Hz
	20NCP2IA	GAS AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 2 WELLS 150+150 lt	200x92x90	48	0,35	230V 1N~ / 50Hz
	10NCP1EA	ELECTRIC AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 lt WELL	100x92x90		18	400V 3N ~ 50 ÷60 Hz
	12NCP1EA	ELECTRIC AUTOMATIC PASTA COOKER / UNIVERSAL COOKER, 200 lt WELL	120x92x90		18	400V 3N ~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CC21	TROLLEY FOR AUTOMATIC PASTA COOKER WITH CONTAINER	77x83x117,5			
	CCP150	BASKET FOR THIN PASTA FOR 150 LITRE WELL				
	CCP200	BASKET FOR THIN PASTA FOR 200 LITRE WELL				

MODULAR COOKING ICON9000 2MM

FRYERS 12 L

TANKS WITH 12-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Piezoelectric ignition by models with mechanical controls.

Temperature control by means of cooking thermostats and safety thermostat. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION				
	0N1FR3G	GAS FRYER 1 WELL 12 L	40x92x90	11	0,03	230V 1N~/50Hz
	1N1FR4G	GAS FRYER 2 WELLS 12+12 L	80x92x90	22	0,05	230V 1N~/50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR12	2 BASKETS FOR GAS FRYER WELLS 12 L				
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 2MM

FRYERS 15 L

TANKS WITH 15-LITER CAPACITY Oil control of power peaks.
 tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Each tank delivered with 1 basket and lid.
 Models with digital controls (FR...D)
 Electric models equipped with remote

	MOD.	DESCRIPTION				
	0N1FR5E	ELECTRIC FRYER 1 WELL 15 L	40x92x90	10,5		400V 3N~ / 230V 3~ / 50÷60 Hz
	0N1FR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x92x90	10,5		400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FR6E	ELECTRIC FRYER 2 WELLS 15+15 L	80x92x90	21		400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1FR6ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x92x90	21		400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L				
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 2MM

GAS FRYERS 16 LITERS

Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Heating by burners inside the well. Piezoelectric ignition by models with mechanical controls. Electric continuous spark system ignition by models with digital controls. Temperature control by means

of cooking thermostats and safety thermostat. Models ...D = digital controls. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION				
	0N1FR8G	GAS FRYER 1 WELL 16 L	40x92x90	16,5		
	0N1FR8GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x92x90	16,5	0,001	230V 1N~/50Hz
	1N1FR9G	GAS FRYER 2 WELLS 16+16 L	80x92x90	33		
	1N1FR9GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x92x90	33	0,001	230V 1N~/50Hz
	0N0SPE	ELECTRIC CHIP SCUTTLE	40x92x25		1	230V 1N~/50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20			
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 2MM

FRYERS 21-23 L

TANKS WITH 21-23-LITER CAPACITY
Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. "V" shaped tank for model ...FR7. Temperature control with thermostat and safety thermostat. For gas models electronic management of ignition by ionization,

assuring safety and easier service. Models with digital controls (FR...D) Each tank delivered with 2 baskets and lids. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0N1FR1I	GAS FRYER 1 WELL 22 L	40x92x90	21	0,03	230V 1N~ / 50Hz
	0N1FR1ID	GAS FRYER 1 WELL 22 L DIGITAL CONTROLS	40x92x90	21	0,03	230V 1N~ / 50Hz
	0N1FR7I	GAS FRYER 1 WELL 23 L V SHAPED	40x92x90	25	0,035	230V 1N~ / 50Hz
	0N1FR7ID	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x90	25	0,06	230V 1N~ / 50Hz
	1N1FR2I	GAS FRYER 2 WELLS 22+22 L	80x92x90	42	0,05	230V 1N~ / 50Hz
	1N1FR2ID	GAS FRYER 2 WELLS 22+22 L DIGITAL CONTROLS	80x92x90	42	0,06	230V 1N~ / 50Hz
	0N1FR1E	ELECTRIC FRYER 1 WELL 21 L	40x92x90		18	400V 3N~ 50 ÷60Hz
	0N1FR1ED	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x90		18	400V 3N~ 50 ÷60Hz
	1N1FR2E	ELECTRIC FRYER 2 WELLS 21+21 L	80x92x90		36	400V 3N~ 50 ÷60Hz
	1N1FR2ED	ELECTRIC FRYER 2 WELLS 21+21 L DIGITAL CONTROLS	80x92x90		36	400V 3N~ 50 ÷60Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	C3728N	FRYER BASKET FOR ...FR7.. FRYER	27,8x36,8x13
	C3830AD	FRYER BASKET	30x38x12
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13
	FO	OIL FILTER	
	RO	OIL DRAIN CONTAINER	35x50x31,5

MODULAR COOKING ICON9000 2MM

FRYERS 22 L

TANKS WITH 22-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Temperature control with thermostat and safety thermostat. Gas models with electronic continuous spark ignition. Each tank delivered with 2 baskets and lids.

	MOD.	DESCRIPTION				
	0N1FR1G	GAS FRYER 1 WELL 22 L	40x92x90	21	0,03	230V 1N~/50Hz
	1N1FR2G	GAS FRYER 2 WELLS 22+22 L	80x92x90	42	0,05	230V 1N~/50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	C3830AD	FRYER BASKET	30x38x12			
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 2MM

AUTOMATIC FRYERS

AUTOMATIC BASKET LIFT WITH STANDARD DIGITAL CONTROLS. For gas models electronic management of ignition by ionization, assuring safety and easier service. Each tank delivered with 2 baskets. "V" shaped tank for model ...FR7. Oil filtering and recycling system for the models... X. Installation not allowed on beams or frames for models: ON1FR7IX,

ON1FR1EX. Installation not allowed on cantilever beams for ON1FR1EA. Models equipped with remote control of power peaks: ON1FR1EX.

	MOD.	DESCRIPTION				
	ON1FR7IX	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x90	25	0,1	230V 1N~ / 50Hz
	ON1FR1EA	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x90		18	400V 3N~ 50 ÷60Hz
	ON1FR1EX	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x90		18	400V 3N~ 50 ÷60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 2MM

BRATT PANS

Bratt pans... BR2... with tank fully made of AISI 304 stainless steel. 85 or 125 liter capacity. Bratt pans... BR3... with tank fully made of AISI 304 stainless steel, tank bottom in COMPOUND, 85 or 125 liter capacity. Bratt pan with fixed tank (...F) made of AISI 304 stainless steel, tank bottom in COMPOUND, 35 liter capacity (no Cooking-Pro). Gas/electric heating,

manual (...BR2... / ...BR3...) or automatic tank lifting (...BR2..A. / ...BR3 ...A....). Active protection thermostat and micro-switch cutting off the power supply when the tank is raised. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	1N1BR2G	GAS BRATT PAN - MANUAL TILTING	80x92x90	20	0,05	230V 1N~ / 50Hz
	1N1BR3G	GAS BRATT PAN - MANUAL TILTING	80x92x90	20	0,05	230V 1N~ / 50Hz
	1N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x90	20	0,15	230V 1N~ / 50Hz
	1N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x90	20	0,15	230V 1N~ / 50Hz
	2N1BR2G	GAS BRATT PAN - MANUAL TILTING	120x92x90	30	0,001	230V 1N~ / 50Hz
	2N1BR3G	GAS BRATT PAN - MANUAL TILTING	120x92x90	30	0,001	230V 1N~ / 50Hz
	2N1BR2GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x90	30	0,17	400V 3N~ / 230V 3~ / 50Hz
	2N1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x90	30	0,17	400V 3N~ / 230V 3~ / 50Hz
	1N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	2N1BR2E	ELECTRIC BRATT PAN - MANUAL TILTING	120x92x90		15,3	400V 3N ~ 50 ÷60 Hz
	2N1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	120x92x90		15,3	400V 3N ~ 50 ÷60 Hz
	2N1BR2EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x90		15,3	400V 3N ~ 50 ÷60 Hz
	2N1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x90		15,3	400V 3N ~ 50 ÷60 Hz
	1N1BR3EF	ELECTRIC BRATT PAN WITH FIXED WELL	80x92x90		10	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78			

MODULAR COOKING ICON9000 2MM

BAIN-MARIE

Pressed tank in AISI 304 stainless steel, with rounded corners. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN. Basins are compulsory accessories. Electric models equipped

with remote control of power peaks.

	MOD.	DESCRIPTION				
	0N0BM1G	GAS WET WELL BAIN-MARIE	40x92x25	5	0,001	230V 1N~ / 50 ÷ 60Hz
	0N0BM1E	ELECTRIC BAIN MARIE	40x92x25		2,55	230V 1N~ / 50 ÷ 60Hz
	1N0BM2G	GAS WET WELL BAIN-MARIE	80x92x25	8	0,001	230V 1N~ / 50 ÷ 60Hz
	1N0BM2E	ELECTRIC BAIN MARIE	80x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	OFFBM	PERFORATED BASE PLATE FOR BAIN-MARIE WELL				
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5			
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15			
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15			

ACCESSORIES

	MOD.	DESCRIPTION	   
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5
	NCEAM	WATER FILLING TAP	

MODULAR COOKING ICON9000 2MM

AIR BLADE HANDRAILS

CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special handrails might be

connected, placing them either on the left or on the right, for a maximum of 160 cm width. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail.

	MOD.	DESCRIPTION				
	20N1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x92x90	0,2		230V 1N~ / 50 ÷ 60Hz
	20N1TN	NEUTRAL ELEMENT	20x92x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4			
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4			
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4			
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4			
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4			
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4			
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4			
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4			

MODULAR COOKING ICON9000 2MM

NEUTRAL AND COMPLEMENTARY ELEMENTS

Complementary elements made of AISI 304 stainless steel: neutral elements with or without water column, with or without drawers, element with integrated salamander support, elements with retractable spray gun or with sockets, sink.

	MOD.	DESCRIPTION				
	20N0TN	NEUTRAL ELEMENT	20x92x25			
	0N0TN	NEUTRAL ELEMENT	40x92x25			
	1N0TN	NEUTRAL ELEMENT	80x92x25			
	0N0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x92x25			
	0N0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x92x25			
	1N0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x92x25			
	1N0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x92x25			
	20N1TND	NEUTRAL ELEMENT WITH RETRACTABLE SPRAY GUN	20x92x90			
	20N1TN	NEUTRAL ELEMENT	20x92x90			
	0N1TC1P	ELEMENT WITH ELECTRIC SOCKETS	40x92x90			

	MOD.	DESCRIPTION				
	0N1TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME ON CABINET	40x92x90			
	0N1L	SINK ON CABINET	40x92x90			
	0N1TN	NEUTRAL ELEMENT ON CABINET	40x92x90			
	60N1TN	NEUTRAL ELEMENT ON CABINET	60x92x90			
	1N1TN	NEUTRAL ELEMENT ON CABINET	80x92x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			
	NCEA	WATER FILLING TAP				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	60PBDS	2 HINGED DOOR FOR 60 CM ELEMENT	60x4x49			
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				

MODULAR COOKING ICON9000 2MM

NEUTRAL ELEMENT FOR PRACTICO OVEN STACKED

INSTALLATION RESTRICTIONS:

- consult the pages in the Introduction section for installation constraints, correct use and any accessories to be provided;
- not possible: installation on beams, with equipped uprights;

MOD.	DESCRIPTION				
	60N1TTC NEUTRAL ELEMENT DESIGNED TO SUPPORT PRACTICO OVEN	60x92x90			

ACCESSORIES

MOD.	DESCRIPTION				
	PPT6 REAR SUCTION EXTENSION FOR PRACTICO OVEN ON 60S1TTC-60N1TTC	72x23x4			
	KRATT11 FRONT COOLING KIT FOR TT61-TT101	26x75x17			
	SCTT623 HEAT SHIELD FOR OVEN TT623	81x58x7,5			
	SCTT61 HEAT SHIELD FOR OVEN TT61	81x75x7,5			
	SCTT101 HEAT SHIELD FOR OVEN TT101	101x75x8			
	MB40CP SMOKE EXHAUST FLUE				
	MB40FR SMOKE EXHAUST FLUE				
	TP5GN11 TRAY HOLDER FRAME - 5 X GN 1/1 H 40mm	24x48x16			

MODULAR COOKING ICON9000 2MM

NEUTRAL ELEMENT FOR BUILT-IN PRACTICO OVEN

INSTALLATION RESTRICTIONS:

- not possible: in a welded worktop solution, on multi-elements support, plinth, on cantilever beam.

MOD.	DESCRIPTION				
	1N1TT61 NEUTRAL ELEMENT PREPARED FOR BUILT-IN OVEN PRACTICO TT61/R	80x92x90			

ACCESSORIES

MOD.	DESCRIPTION				
	LDRAT RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			

MODULAR COOKING ICON9000 2MM

REFRIGERATED UNDER COMPARTMENTS

Self-supporting refrigerated counters for supporting "top" elements. Made entirely of AISI 304 stainless steel. Automatic condensation evaporation. For each compartment with door: 1 pair of runners and 1 GN 1/1 stainless steel grid. Refrigerant gas R290 with low GWP. Installation restrictions:

- not possible on multi-elements support (except HYDESIGN)
- plinth can only be installed if there are elements on feet on the right and left of the refrigerated counter
- combination NOT permitted with gas fry-top

- not possible on cantilever beam

	MOD.	DESCRIPTION				
	2NBRP2P	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 DOORS	120x83,5x65	0,6		230V 1N~ / 50Hz
	2NBRP2C	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS	120x83,5x65	0,6		230V 1N~ / 50Hz
	2NBRN2C	REFRIGERATED COUNTER -15°C ÷ -20°C - 2 BIG DRAWERS	120x83,5x65	0,8		230V 1N~ / 50Hz
	2NBRP4C	REFRIGERATED COUNTER -2°C ÷ +10°C - 4 DRAWERS	120x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP3P	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 DOORS	160x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP3C	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 BIG DRAWERS	160x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP6C	REFRIGERATED COUNTER -2°C ÷ +10°C - 6 DRAWERS	160x83,5x65	0,6		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CGNBR	PAIR OF RUNNERS FOR REFRIGERATED COUNTER	1x67x1			
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15			

ACCESSORIES

	MOD.	DESCRIPTION				
	KRP6BR	SET OF 6 SWIVELLING WHEELS WITH BRAKE	30x30x30			

MODULAR COOKING ICON9000 2MM

UNDER COMPARTMENTS

Free-standing structure to support top units made of AISI 304 stainless steel.

Bottomless drawers on telescopic runners useful to GN 1/1 GN containers h. max 100 mm. Models ...H2 with hygienic radius H2. TPV: cannot be installed in frame 0NITGH2. It is not possible to install 1NIVBR under the following elements: induction and

infrared pyroceram appliances, electric charrills and electric plates.

ACCESSORIES

	MOD.	DESCRIPTION				
	0NITG	UNDER COMPARTMENT - OPEN VERSION	40x80x65			
	0NITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	40x80x65			
	1NITG	UNDER COMPARTMENT - OPEN VERSION	80x80x65			
	1NITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	80x80x65			
	2NITG	UNDER COMPARTMENT - OPEN VERSION	120x80x65			
	0NITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x85x65			
	1NITB	UNDER COMPARTMENT WITH TWO DOORS	80x85x65			
	0NIVC2	UNDER COMPARTMENT WITH TWO DRAWERS/FRAMES	40x85x65			
	1NIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x85x65	2		230V 1N~ / 50Hz
	PBNS	HINGED DOOR - OPENING ON THE LEFT				
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				

MODULAR COOKING ICON9000 2MM

ACCESSORIES

Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips.

INSTALLATION RESTRICTIONS:

- to be installed only on installations powered by natural gas; not suitable on installations powered by LPG;
- the plinth can be installed to refrigerated under counters only if, on the

right and on the left of the refrigerated counter, there are elements on feet.

- with plinth, cooking top height is fixed, it is not adjustable.
- cannot be installed on element 1N1TT61.

Extension works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to

worktops. Used as handrail and support surface for pans and trays. Front handrails: made in tubular AISI 304 stainless steel, Ø 40 mm.

ACCESSORIES

	MOD.	DESCRIPTION			
					
	0KPT	FEET SET FOR TOP ELEMENT - 40 CM			
	1KPT	FEET SET FOR TOP ELEMENT - 80 CM			
	2KPT	FEET SET FOR TOP ELEMENT - 120 CM	120x20x10		
	NCLT	SIDE PANELS	5,3x92x79		
	NCLTL	SIDE PANELS	0,3x92x79		
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL			
	04NTR	FRAME WITH CASTORS FOR 40 CM ELEMENT	40x75x15		
	08NTR	FRAME WITH CASTORS FOR 80 CM ELEMENT	80x75x15		
	10NTR	FRAME WITH CASTORS FOR 100 CM ELEMENT	100x75x15		
	12NTR	FRAME WITH CASTORS FOR 120 CM ELEMENT	120x75x15		
	12NZC	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x80x15		
	14NZC	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x80x15		
	16NZC	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x80x15		
	18NZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x80x15		
	20NZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x80x15		
	22NZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x80x15		
	24NZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x80x15		

ACCESSORIES

	MOD.	DESCRIPTION	   
	26Nzc	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x80x15
	28Nzc	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x80x15
	Nzc	SIDE PLINTH FOR BACK TO BACK BLOCK	
	Nzcc	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS	
	04mf	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6
	08mf	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6
	04Ncf	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4
	08Ncf	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4
	12Ncf	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4
	14Ncf	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4
	16Ncf	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4
		04Nfp	EXTENSION WORK SHELF - 40 CM
08Nfp		EXTENSION WORK SHELF - 80 CM	80x15,1x5,4
12Nfp		EXTENSION WORK SHELF - 120 CM	120x15,1x5,4
16Nfp		EXTENSION WORK SHELF - 160 CM	160x15,1x5,4
	Pmsn	KNOBS PROTECTION	22x45x18

MODULAR COOKING ICON9000 2MM

BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION				
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80			
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80			
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80			
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80			

MODULAR COOKING ICON9000 2MM

INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. Through the extensions it is possible to lengthen the width of the frame. The multi-element frame can be equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. **INSTALLATION**

RESTRICTIONS:

- plinth is suitable for installations powered by natural gas; not suitable on installations powered by LPG;
- with plinth, cooking top height is fixed, it is not adjustable.
- it is not possible to place: boiling pans 14N1PI3G, fryers 0N1FR7IX-0N1FR1EX, automatic pasta cookers 10NCP1IA-12N

CP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated under compartments (except in the HYDESIGN solution), module 1N1TT61

ACCESSORIES

	MOD.	DESCRIPTION				
	12NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120x80x15			
	16NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x80x15			
	18NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x80x15			
	20NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x80x15			
	24NT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x80x15			
	04NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40x0x0			
	06NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0			
	08NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0			
	10NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0			
	12NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0			
	14NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0			
	16NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160x0x0			
	18NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0			
	20NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0			
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15			
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15			
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15			
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15			

ACCESSORIES

	MOD.	DESCRIPTION				
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15			
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15			
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15			
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15			
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15			
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15			
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15			
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15			
	38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15			
	40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15			
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15			
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15			
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15			
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15			
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15			
52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15				
54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15				
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK				
	185NZC	ZOCCOLATURE LATERALE PER BLOCCHI SCHIENA/SCHIENA C				
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS				

MODULAR COOKING ICON9000 2MM

INSTALLATIONS ON BEAM

Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.

Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish. The following appliances are NOT installable on cantilever beam: 0N1FR1EA-0N1FR7IX-0N1FR1EX-0T1FR7IX, 14N1PI3G, 10NC

P1IA-12NCP1IA-20NCP2IA-10NCP1EA-12NCP1EA, refrigerated counters, equipped columns, 60N1TTC, 1N1TT61.

ACCESSORIES

	MOD.	DESCRIPTION				
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97			
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97			
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97			
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97			
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97			
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97			
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM				
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97			
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97			
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97			
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97			
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97			
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97			
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM				
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76			
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76			
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76			
	10NSAT	HOOK TO CANTILEVER SUPPORT FOR 100 CM ELEMENTS	100x16x76			

ACCESSORIES

	MOD.	DESCRIPTION	   
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76
	SNTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	92x4x25
	20NSCRM	BACK PANNELLING 200 CM	200x80x68
	24NSCRM	BACK PANNELLING 240 CM	240x80x68
	28NSCRM	BACK PANNELLING 280 CM	280x80x68
	32NSCRM	BACK PANNELLING 320 CM	320x80x68
	36NSCRM	BACK PANNELLING 360 CM	360x80x68
	40NSCRM	BACK PANNELLING 400 CM	400x80x68
	04NSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	40x84x50
	08NSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	80x84x50
	12NSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	120x84x50
	NSCLD	SIDE PANEL - RIGHT VERSION	0,4x92x79
	NSCLS	SIDE PANEL - LEFT VERSION	0,4x92x79
	NSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	0,4x92x79
	NSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	0,4x92x79
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79

MODULAR COOKING ICON9000 2MM

EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. To choose the accessories of the uprights see the introductory section to the chapter. At

the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-CCIB. **INSTALLATION RESTRICTIONS:** bratt pan with tilting

well can not be installed to upright or, if there are upper connection grids, fitted in the cooking block; mod.60N1TTC : installation not possible.

ACCESSORIES

	MOD.	DESCRIPTION				
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182			
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182			
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182			
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182			
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182			
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182			
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182			
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182			
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182			
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182			
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5			
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5			
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5			
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5			
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5			

ACCESSORIES

	MOD.	DESCRIPTION				
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5			
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5			
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5			
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5			
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25			
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25			
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25			
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25			
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5			
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5			
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5			
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5			
	CRAIA	ARTICULATED TAP SIDE A				
	CRAIB	ARTICULATED TAP SIDE B				
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	CCIA	UPRIGHT COVER SIDE A				
	CCIB	UPRIGHT COVER SIDE B				
	TI08	UPPER MIDDLE CLOSING SECTION	6x54x2			
	TI10	UPPER MIDDLE CLOSING SECTION	6x74x2			
	TI12	UPPER MIDDLE CLOSING SECTION	10x94x5			
	TI14	UPPER MIDDLE CLOSING SECTION	6x114x2			
	TI16	UPPER MIDDLE CLOSING SECTION	6x134x2			
	TI18	UPPER MIDDLE CLOSING SECTION	6x154x2			
	TI20	UPPER MIDDLE CLOSING SECTION	6x174x2			
	TI22	UPPER MIDDLE CLOSING SECTION	6x194x2			
	TI24	UPPER MIDDLE CLOSING SECTION	6x214x2			
	TI26	UPPER MIDDLE CLOSING SECTION	6x234x2			
	TI28	UPPER MIDDLE CLOSING SECTION	6x254x2			
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				

ACCESSORIES

	MOD.	DESCRIPTION				
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				

MODULAR COOKING ICON9000 2MM

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

Commercial reference HD9 comprises: • WELDING of the worktop, brushed FINISHING of the worktop with circular strokes. Multiply the price of HD9 by the number of elements to be welded minus 1. E.g.: for a block of 4 elements, HD9 x 3es; • the multi-module STAND on which the elements will be installed. • ASSEMBLY of the cooking range on the

multi-modulo stand; • PACKAGING in a wooden crate. Send the order together with a drawing/diagram indicating the commercial codes of the cooking block elements. For color and single dashboard options, ask for a quote from our sales offices by sending a drawing / diagram of the cooking block with indications of the modules that compose it. INSTALLATION

RESTRICTIONS:

- it is not possible to insert: bratt pans w/tilting well, fryers w/automatic basket lifting, automatic lifting of pasta cooker baskets, 150/200 l pasta cookers, griddles of 120 cm, element 1N1TT61;
- it is not possible to join/weld the surfaces of two cooking blocks in back-to-back solution.

ACCESSORIES

	MOD.	DESCRIPTION				
	HD9	WORKTOP ICON9000 HYDESIGN JOINT				
	HDNCLTL	WELDED SIDE PANELS	0,3x92x79			
	NCLTL	SIDE PANELS	0,3x92x79			
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15			
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15			
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15			
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15			
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15			
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15			
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15			
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15			
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15			
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15			
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15			
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15			
	38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15			
	40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15			

ACCESSORIES

	MOD.	DESCRIPTION				
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15			
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15			
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15			
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15			
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15			
	52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15			
	54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15			
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK				
	185NZC	ZOCCOLATURE LATERALE PER BLOCCHI SCHIENA/SCHIENA C				
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS				

ICON9000 PLUS

For those looking for the ultimate in solidity

ICON9000 PLUS appliances have an AISI 304 stainless steel surface, **thickness 3 mm.**

ICON9000 PLUS also offers various types of finish: **with HYDESIGN joint-free hygienic worktop**, with continuous instrument panel and with painting of doors, dashboard panel or both in a **RAL colour of the customer's choice.**

Genuine ITALIAN design: outstanding in ergonomics, materials and finishes, with **CSQA hygienic design certification** under the EN 1672-2 and UNI 8421 standards.

For appliances configuration and the various possible installations, see the opening pages of ICON9000 section.



MODULAR COOKING ICON9000 PLUS 3MM

OPEN BURNERS

3 MM TOP. Worktop pressed in a single solution. 4 kW burners (single crown), 7 and 10 kW burners (double crown). Burner distribution table in the introductory section to the chapter. Burner grids in enamelled cast iron. Under oven: gas STATIC (...G), PLURI-VENTILATED (...GV) or electric STATIC (...E), PLURI-VENTILATED (...EV), cooking

chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1, standard equipped with 1 grid GN 2/1 GN, electronic spark ignition in gas version. Side compartment with pressed container guides, capacity 6 x GN 1/1.

	MOD.	DESCRIPTION				
	0T0FAA	2 BURNER GAS RANGE	40x92x25	17		
	1T0FAA	4 BURNER GAS RANGE	80x92x25	34		
	1T0FAB	TWO BURNER GAS BOILING TABLE, PLATE ON THE RIGHT	80x92x25	23,5		
	2T0FAA	6 BURNER GAS RANGE	120x92x25	51		
	1T1FAG	FOUR BURNER GAS RANGE WITH STATIC OVEN	80x92x90	36	0,001	230V 1N~ / 50 ÷ 60Hz
	1T1FAAGV	FOUR BURNER GAS RANGE WITH TWO-FAN GAS OVEN	80x92x90	42	0,1	230V 1N~ / 50 ÷ 60Hz
	2T1FAAGV	SIX BURNER GAS RANGE, TWO FAN CONVECTION GAS OVEN, CABINET	120x92x90	59	0,1	230V 1N~ / 50 ÷ 60Hz
	1T1FAAEV	FOUR BURNER RANGE WITH ELECTRIC TWO FAN CONVECTION OVEN	80x92x90	34	8	400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM	
	BLFA	SMOOTH RADIANT PLATE	28x32,5x0
	BRFA	RIBBED RADIANT PLATE	28x32,5x0
	RWFA	WOK PAN ADAPTOR	
	NGA	STAINLESS STEEL GRID FOR TWO OPEN BURNERS	35x75x5
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS	
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS	
	NCEA	WATER FILLING TAP	
	NCEAM	WATER FILLING TAP	

MODULAR COOKING ICON9000 PLUS 3MM FLEXI-PLATE

3 MM TOP. Appliance with multifunctional plate suitable for direct cooking (like a griddle) and indirect cooking (like solid top boiling plate). Cooking plate in polished AISI 430 stainless steel. 4 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-welded heating

elements. Models equipped with remote control of power peaks: 1TOFPE.

	MOD.	DESCRIPTION				
	1TOFPE	MULTIFUNCTION PLATE FLEXIPLATE	80x92x25	12		400V 3N~50 ±60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KPP	KIT FOR PLATE CLEANING				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON9000 PLUS 3MM

SOLID TOP BOILING TABLE

3 MM TOP. For GAS models, plate heating by a stainless steel central burner, electronic continuous spark ignition. For ELECTRIC models, plate heating through by braze-welded heating elements, independent temperature control on different working area. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0T0TPG	COUNTER TOP SOLID GAS RANGE	40x92x25	6,5	0,001	230V 1N~ / 50 ± 60Hz
	1T0TPG	COUNTER TOP SOLID GAS RANGE	80x92x25	12,5	0,001	230V 1N~ / 50 ± 60Hz
	0T0TPE	SOLID TOP ELECTRIC BOILING TABLE	40x92x25		6	400V 3N~ 50 ± 60 Hz
	1T0TPE	SOLID TOP ELECTRIC BOILING TABLE	80x92x25		12	400V 3N~ 50 ± 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				
	KPP	KIT FOR PLATE CLEANING				

MODULAR COOKING ICON9000 PLUS 3MM

ELECTRIC PLATES

3 MM TOP. Plane with pressed watertight base recess to retain spilled liquids and cast iron plates with watertight seal for protection against spillages. Five-position switch for temperature setting. Under oven electric PLURI-VENTILATED (...EV), cooking chamber made of AISI 430 stainless steel, 3 level container removable guides, capacity 3 x GN 2/1,

standard equipped with 1 grid GN 2/1 GN. Models equipped with remote control of power peaks: 0TOPE4, 1TOPE4, 1T1PE4EV.

	MOD.	DESCRIPTION				
	0TOPE4	TWO PLATE ELECTRIC BOILING TABLE- 400V	40x92x25	8		400V 3N ~ 50 ±60 Hz
	1TOPE4	FOUR PLATE ELECTRIC BOILING TABLE - 400V	80x92x25	16		400V 3N ~ 50 ±60 Hz
	1T1PE4EV	4 PLATE ELECTRIC RANGE, ELECTRIC TWO-FAN CONVECTION OVEN- 400V	80x92x90	24		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON9000 PLUS 3MM

GLASS-CERAMIC

3 MM TOP. Cooking surface in pyroceram, flush with worktop and sealed. Heating by induction (...VT1I = single zone induction, ...VT2I = all area induction) or infrared (...VTR). To use electromagnetic induction, pots of suitable material are required. Models equipped with remote control of power peaks: 0T0VTR, 1T0VTR.

	MOD.	DESCRIPTION				
	0T0VT1I	INDUCTION PYROCERAM COOKING RANGE 2 AREAS	40x92x25	10		400V 3N ~ 50 ±60 Hz
	0T0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	40x92x25	10		400V 3N ~ 50 ±60 Hz
	1T0VT1I	INDUCTION PYROCERAM COOKING RANGE 4 AREAS	80x92x25	20		400V 3N ~ 50 ±60 Hz
	1T0VT2I	INDUCTION PYROCERAM COOKING RANGE ALL AREAS	80x92x25	20		400V 3N ~ 50 ±60 Hz
	0T0VTR	INFRARED PYROCERAM COOKING RANGE 2 AREAS	40x92x25	6,8		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	NCEAM	WATER FILLING TAP				

MODULAR COOKING ICON9000 PLUS 3MM GRIDDLES

3 MM TOP. Pressed top with a front recess for liquid collection and drain. Cooking plate made of compound or chromium plated, thickness 15 mm. Independent controls on each-cooking area, thermostatic temperature control. Pull-out tray on the front for fat drainage. Gas heating by means of 3 flame branches burners, electronic spark ignition; electric

heating by means of armoured elements made in AISI 309 stainless steel. Cooking-Pro System with electric models. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0T0FT4G	GAS GRIDDLE - SMOOTH CHROMIUM PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	40x92x25	10,5	0,001	230V 1N~ / 50 ÷ 60Hz
	1T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	80x92x25	21	0,001	230V 1N~ / 50 ÷ 60Hz
	2T0FT7G	GAS GRIDDLE SMOOTH COMPOUND PLATE	120x92x25	31,5	0,001	230V 1N~ / 50 ÷ 60Hz
	0T0FT4E	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE	40x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	0T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	40x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	1T0FT6E	ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE	80x92x25		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	80x92x25		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	2T0FT7E	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE	120x92x25		15,3	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	09PS	40 cm GRIDDLE SPLASH GUARDS				
	19PS	80 cm GRIDDLE SPLASH GUARDS				
	29PS	120 cm GRIDDLE SPLASH GUARDS				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	KPP	KIT FOR PLATE CLEANING				

MODULAR COOKING ICON9000 PLUS 3MM GRILLS

3 MM TOP. Cooking grid, inclined, made of enamelled cast iron with special nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. For gas models, heating of ceramic tiles surface through triple flame stainless steel burners controlled by safety valve, pilot light and

thermocouple. For electric models, heating of the cooking grid through electric elements directly in contact with the grid. Water tank for fat collection and smoke removal. Independent control on each-cooking area. Models equipped with remote control of power peaks: 0TOGRE, 1TOGRE.

	MOD.	DESCRIPTION				
	0TOGRG	GAS CHARGRILL	40x92x25	9	0,001	230V 1N~ / 50 ÷ 60Hz
	1TOGRG	GAS CHARGRILL	80x92x25	18	0,001	230V 1N~ / 50 ÷ 60Hz
	0TOGRE	ELECTRIC GRILL	40x92x25		5,25	400V 3N~ / 230V 3~ / 50÷60 Hz
	1TOGRE	ELECTRIC GRILL	80x92x25		10,5	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RGRG40	GAS GRID HEIGHT ADJUSTMENT - 40 CM				
	RGRG80	GAS GRID HEIGHT ADJUSTMENT - 80 CM				
	MGGRG	GRILLED SHELF FOR GAS GRILL				

MODULAR COOKING ICON9000 PLUS 3MM

BOILING PANS

3 MM TOP. Worktop incorporating the boiling pan fully weld-sealed through continuous welding. Condensation collection rim on the worktop. Rear-hinged spring-loaded lid with handle. Gas/electric, indirect heating. Cylindrical boiling pan container made of AISI 304 stainless steel on the walls and base in AISI 316L stainless steel.

	MOD.	DESCRIPTION				
	1T1PI2G	GAS INDIRECT HEATED BOILING PAN 140 L	80x92x90	24	0,001	230V 1N~ / 50 ÷ 60Hz
	1T1PI2E	ELECTRIC INDIRECT HEATED BOILING PAN 140 L	80x92x90		14	400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CPX152	TWO SECTIONS PASTA STRAINER	50x50x48			

MODULAR COOKING ICON9000 PLUS 3MM

PASTA COOKER

3 MM TOP. Working top with sealed watertight tank made in AISI 316L stainless steel; large recess to disperse starch and cooking foam; basket shelves at the front. Automatic water filling through tap on the top. Gas models with electronic continuous spark ignition. Baskets are compulsory accessories. For the automatic basket lift please choose

the accessory 20T1SCP for every tank, for it is compatible with all models. Models equipped with remote control of power peaks: 0T1CP1EH, 1T1CP2EH.

	MOD.	DESCRIPTION				
	0T1CP1GH	GAS PASTA COOKER 1 WELL 40 L	40x92x90	14	0,001	230V 1N~ / 50Hz
	1T1CP2GH	GAS PASTA COOKER 2 WELLS 40+40 L	80x92x90	28	0,001	230V 1N~ / 50Hz
	0T1CP1EH	ELECTRIC PASTA COOKER 1 WELL 40 L	40x92x90		12	400V 3N ~ 50 ÷60 Hz
	1T1CP2EH	ELECTRIC PASTA COOKER 2 WELLS, 40+40 L	80x92x90		24	400V 3N ~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	20T1SCP	BASKET LIFT FOR 40 L PASTA COOKER WELL	20x92x90		0,2	230V 1N~ / 50Hz
	KSCP	3 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	27x13,7x20			
	KSCP6	6 PASTA COOKER BASKETS FOR AUTOMATIC LIFTER	13x12x20			
	KCP40	4 BASKETS FOR 40 LTS PASTA COOKER				
	C19CP	BASKET GN 1/9 FOR PASTA COOKER	9,3x9,3x20			
	C2715	PASTA COOKER BASKET 6,6 L	27x13,7x20			

ACCESSORIES

	MOD.	DESCRIPTION				
	C0930	PASTA COOKER BASKET 4,8 L	9,2x30,6x20			
	C1830	PASTA COOKER BASKET 10 L	18,8x30,6x20			
	C2830	PASTA COOKER BASKET 15 L	26,6x30,6x20			
	C4627	PASTA COOKER BASKET 23,5 L	27x46x20			
	C2327	PASTA COOKER BASKET 12 L	27x22x20			
	CV40	PASTA COOKER LID 40 L				

MODULAR COOKING ICON9000 PLUS 3MM

FRYERS 15 L

3 MM TOP. TANKS WITH 15-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Models with digital controls (FR...D) and safety thermostat. Each tank delivered with 1 basket and lid. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0T1FR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x92x90	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz
	1T1FR6ED	ELECTRIC FRYER 2 WELLS 15+15 L DIGITAL CONTROLS	80x92x90	21		400V 3N~/ 230V 3~/ 50÷60 Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L				
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 PLUS 3MM

GAS FRYERS 16 LITERS

3 MM TOP. TANKS WITH 16-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Piezoelectric ignition by models with mechanical controls. Electric continuous spark system ignition by models with digital controls. Temperature control by

means of cooking thermostats and safety thermostat. Models ...D = digital controls. Each tank delivered with 1 basket and lid.

	MOD.	DESCRIPTION				
	0T1FR8GD	GAS FRYER 1 WELL 16 L DIGITAL CONTROLS	40x92x90	16,5	0,001	230V 1N~ / 50Hz
	1T1FR9GD	GAS FRYER 2 WELLS 16+16 L DIGITAL CONTROLS	80x92x90	33	0,001	230V 1N~ / 50Hz
	0T0SPE	ELECTRIC CHIP SCUTTLE	40x92x25		1	230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR16	2 BASKETS FOR FRYER WELL 16 L	28x40x20			
	CFR16	BASKET FOR FRYER WELL 16 L	28x27,3x13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 PLUS 3MM

FRYERS 21-23 L

3 MM TOP. TANKS WITH 21-23-LITER CAPACITY Oil tanks fully weld-sealed to worktop, cold-pressed with rounded edges for improved cleaning. Large oil expansion space in the upper section. Models with digital controls (FR...D) and safety thermostat. For gas models electronic management of ignition by ionization, assuring safety and easier

service. Each tank delivered with 2 baskets and lids. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0T1FR1ID	GAS FRYER 1 WELL 22 L DIGITAL CONTROLS	40x92x90	21	0,03	230V 1N~/50Hz
	1T1FR2ID	GAS FRYER 2 WELLS 22+22 L DIGITAL CONTROLS	80x92x90	42	0,06	230V 1N~/50Hz
	0T1FR1ED	ELECTRIC FRYER 1 WELL 21 L DIGITAL CONTROLS	40x92x90		18	400V 3N ~ 50 ÷60 Hz
	1T1FR2ED	ELECTRIC FRYER 2 WELLS 21+21 L DIGITAL CONTROLS	80x92x90		36	400V 3N ~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	C3830AD	FRYER BASKET	30x38x12			
	CFR221	BASKET FOR FRYER WELL 21-22 L	15x36,8x12			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 PLUS 3MM

AUTOMATIC FRYERS

3 MM TOP. AUTOMATIC BASKET LIFT WITH STANDARD DIGITAL CONTROLS. For gas models electronic management of ignition by ionization, assuring safety and easier service. Each tank delivered with 2 baskets. "V" shaped tank for model ...FR7. Oil filtering and recycling system for the models... X. Installation not allowed on beams or frames for models: OT1FR7IX.

	MOD.	DESCRIPTION				
	OT1FR7IX	GAS FRYER 1 WELL 23 L V SHAPED DIGITAL CONTROLS	40x92x90	25	0,1	230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CFR2123A	BASKET FOR FRYER WITH 21/22/23 L WELL AND AUTOMATIC MODELS	13,3x36,8x13			
	FO	OIL FILTER				
	RO	OIL DRAIN CONTAINER	35x50x31,5			

MODULAR COOKING ICON9000 PLUS 3MM

BRATT PANS

3 MM TOP. Bratt pans... BR3... with tank fully made of AISI 304 stainless steel, tank bottom in COMPOUND, 85 or 125 liter capacity. Gas/electric heating, manual (...BR3...) or automatic tank lifting (...BR3...A...). Active protection thermostat and micro-switch cutting off the power supply when the tank is raised. Cooking-Pro System with electric models.

Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	1T1BR3G	GAS BRATT PAN - MANUAL TILTING	80x92x90	20	0,05	230V 1N~ / 50Hz
	1T1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	80x92x90	20	0,15	230V 1N~ / 50Hz
	2T1BR3G	GAS BRATT PAN - MANUAL TILTING	120x92x90	30	0,001	230V 1N~ / 50Hz
	2T1BR3GA	GAS BRATT PAN - AUTOMATIC TILTING	120x92x90	30	0,17	400V 3N~ / 230V 3~ / 50Hz
	1T1BR3E	ELECTRIC BRATT PAN - MANUAL TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	1T1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	80x92x90		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	2T1BR3EA	ELECTRIC BRATT PAN - AUTOMATIC TILTING	120x92x90		15,3	400V 3N~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CB21	TROLLEY FOR BRATT PAN WITH CONTAINER	75,5x81,2x78			

MODULAR COOKING ICON9000 PLUS 3MM

BAIN-MARIE

3 MM TOP. Pressed tank in AISI 304 stainless steel, with rounded corners. Manual water filling. Tank drainage with rotary control on the front of the machine, allowing a quick and effective emptying. Temperature with thermostatic control and safety thermostat. Useful tank to contain basins GN. Basins are compulsory accessories. Electric models

equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	0T0BM1G	GAS WET WELL BAIN-MARIE	40x92x25	5	0,001	230V 1N~ / 50 ÷ 60Hz
	0T0BM1E	ELECTRIC BAIN MARIE	40x92x25		2,55	230V 1N~ / 50 ÷ 60Hz
	1T0BM2G	GAS WET WELL BAIN-MARIE	80x92x25	8	0,001	230V 1N~ / 50 ÷ 60Hz
	1T0BM2E	ELECTRIC BAIN MARIE	80x92x25		5,1	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	OFFBM	PERFORATED BASE PLATE FOR BAIN-MARIE WELL				
	TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5			
	TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15			
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15			

ACCESSORIES

	MOD.	DESCRIPTION	   
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5
	NCEAM	WATER FILLING TAP	

MODULAR COOKING ICON9000 PLUS 3MM

AIR BLADE HANDRAILS

3 MM TOP. CHEF COMFORT PRO. Chef Comfort Pro system applied to a cooking block gives added comfort and improves working conditions for the Chef. It reduces heat and effectively directs cooking fumes towards the hood. To fit the air blade system in a cooking block, it is necessary to insert the 20 cm motorized element to which the special

handrails might be connected, placing them either on the left or on the right, for a maximum of 160 cm width. Scheme for composition examples of Chef Comfort Pro are in the introductory section to the chapter. The handrail has holes, from which air overflows; also, the air flow is directional thanks to the swing of the handrail.

	MOD.	DESCRIPTION				
	20T1TLA	ENGINE ELEMENT FOR AIR BLADE HANDRAIL SYSTEM	20x92x90	0,2		230V 1N~ / 50 ÷ 60Hz
	20T1TN	NEUTRAL ELEMENT	20x92x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	04NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM DX	40x6,9x4			
	08NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM DX	80x6,9x4			
	12NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM DX	120x6,9x4			
	16NCFAD	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM DX	160x6,9x4			
	04NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 40 CM SX	40x6,9x4			
	08NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 80 CM SX	80x6,9x4			
	12NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 120 CM SX	120x6,9x4			
	16NCFAS	AIR BLADE HANDRAIL FOR A FRONT SIDE - 160 CM SX	160x6,9x4			

MODULAR COOKING ICON9000 PLUS 3MM

NEUTRAL AND COMPLEMENTARY ELEMENTS

3 MM TOP. Complementary elements made of AISI 304 stainless steel: neutral elements with or without water column, with or without drawers, element with integrated salamander support, elements with retractable spray gun.

	MOD.	DESCRIPTION				
	20T0TN	NEUTRAL ELEMENT	20x92x25			
	0T0TN	NEUTRAL ELEMENT	40x92x25			
	1T0TN	NEUTRAL ELEMENT	80x92x25			
	0T0TNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	40x92x25			
	0T0TC1	NEUTRAL ELEMENT WITH DRAWER/FRAME	40x92x25			
	1T0TC2	NEUTRAL ELEMENT WITH TWO DRAWERS/FRAMES	80x92x25			
	1T0TNRG	NEUTRAL ELEMENT WITH SALAMANDER SUPPORT	80x92x25			
	20T1TND	NEUTRAL ELEMENT WITH RETRACTABLE SPRAY GUN	20x92x90			
	20T1TN	NEUTRAL ELEMENT	20x92x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				
	NCEA	WATER FILLING TAP				

MODULAR COOKING ICON9000 PLUS 3MM

REFRIGERATED UNDER COMPARTMENTS

Self-supporting refrigerated counters for supporting "top" elements. Made entirely of AISI 304 stainless steel. Automatic condensation evaporation. For each compartment with door: 1 pair of runners and 1 GN 1/1 stainless steel grid. Refrigerant gas R290 with low GWP. Installation restrictions:

- not possible on multi-elements support (except HYDESIGN)
- plinth can only be installed if there are elements on feet on the right and left of the refrigerated counter
- combination NOT permitted with gas fry-top

- not possible on cantilever beam

	MOD.	DESCRIPTION				
	2NBRP2P	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 DOORS	120x83,5x65	0,6		230V 1N~ / 50Hz
	2NBRP2C	REFRIGERATED COUNTER -2°C ÷ +10°C - 2 BIG DRAWERS	120x83,5x65	0,6		230V 1N~ / 50Hz
	2NBRN2C	REFRIGERATED COUNTER -15°C ÷ -20°C - 2 BIG DRAWERS	120x83,5x65	0,8		230V 1N~ / 50Hz
	2NBRP4C	REFRIGERATED COUNTER -2°C ÷ +10°C - 4 DRAWERS	120x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP3P	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 DOORS	160x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP3C	REFRIGERATED COUNTER -2°C ÷ +10°C - 3 BIG DRAWERS	160x83,5x65	0,6		230V 1N~ / 50Hz
	3NBRP6C	REFRIGERATED COUNTER -2°C ÷ +10°C - 6 DRAWERS	160x83,5x65	0,6		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CGNBR	PAIR OF RUNNERS FOR REFRIGERATED COUNTER	1x67x1			
	RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15			

ACCESSORIES

	MOD.	DESCRIPTION				
	KRP6BR	SET OF 6 SWIVELLING WHEELS WITH BRAKE	30x30x30			

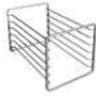
MODULAR COOKING ICON9000 PLUS 3MM

UNDER COMPARTMENTS

Free-standing structure to support top units made of AISI 304 stainless steel.
Bottomless drawers on telescopic runners useful to GN 1/1 GN containers h. max 100 mm. Models ...H2 with hygienic radius H2. TPV: cannot be installed in frame 0NITGH2. It is not possible to install 1NIVBR under the following elements: induction and

infrared pyroceram appliances, electric chargrills and electric plates.

ACCESSORIES

	MOD.	DESCRIPTION				
	0NITG	UNDER COMPARTMENT - OPEN VERSION	40x80x65			
	0NITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	40x80x65			
	1NITG	UNDER COMPARTMENT - OPEN VERSION	80x80x65			
	1NITGH2	UNDER COMPARTMENT - OPEN VERSION - HYGIENIC RADIUS H2	80x80x65			
	2NITG	UNDER COMPARTMENT - OPEN VERSION	120x80x65			
	0NITB	UNDER COMPARTMENT WITH RIGHT DOOR	40x85x65			
	1NITB	UNDER COMPARTMENT WITH TWO DOORS	80x85x65			
	0NIVC2	UNDER COMPARTMENT WITH TWO DRAWERS/FRAMES	40x85x65			
	1NIVBR	HEATED UNDER COMPARTMENT WITH DOORS	80x85x65	2		230V 1N~ / 50Hz
	PBND	HINGED DOOR - OPENING ON THE RIGHT				
	PBNS	HINGED DOOR - OPENING ON THE LEFT				
	TPV	CONTAINER RACK - GN 1/1	34,8x45,5x32,6			
	BGN11P10	1/1 GN POLYCARBONATE FOOD CONTAINER H= 100				

MODULAR COOKING ICON9000 PLUS 3MM

ACCESSORIES ICON9000 PLUS 3 mm

Plinth: on 3 sides, made of AISI 304 stainless steel plinth. To be fixed to the feet of the appliances with clips.

INSTALLATION RESTRICTIONS:

- to be installed only on installations powered by natural gas; not suitable on installations powered by LPG;
- the plinth can be installed to refrigerated under counters only if, on the

right and on the left of the refrigerated counter, there are elements on feet.

- with plinth, cooking top height is fixed, it is not adjustable.

Extension works: made of AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish. To be fixed to worktops. Used as handrail and support surface for pans and trays. Front

handrails: made in tubular AISI 304 stainless steel, Ø 40 mm.

ACCESSORIES

	MOD.	DESCRIPTION					
	0KPT	FEET SET FOR TOP ELEMENT - 40 CM					
	1KPT	FEET SET FOR TOP ELEMENT - 80 CM					
	2KPT	FEET SET FOR TOP ELEMENT - 120 CM	120x20x10				
	NCLT	SIDE PANELS	5,3x92x79				
	TCLTL	SIDE PANELS - ICON9000 PLUS - 3 MM	0,3x72x78				
	NCLTLB	SIDE PANELS FOR BRATT PAN WITH TILTING WELL					
	04NTR	FRAME WITH CASTORS FOR 40 CM ELEMENT	40x75x15				
	08NTR	FRAME WITH CASTORS FOR 80 CM ELEMENT	80x75x15				
	10NTR	FRAME WITH CASTORS FOR 100 CM ELEMENT	100x75x15				
	12NTR	FRAME WITH CASTORS FOR 120 CM ELEMENT	120x75x15				
	12NZC	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x80x15				
	14NZC	CLIP PLINTH ON 3 SIDES - FOR 140 CM BLOCK	140x80x15				
	16NZC	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x80x15				
	18NZC	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x80x15				
	20NZC	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x80x15				
	22NZC	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x80x15				
	24NZC	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x80x15				

ACCESSORIES

	MOD.	DESCRIPTION	   
	26Nzc	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x80x15
	28Nzc	CLIP PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x80x15
	Nzc	SIDE PLINTH FOR BACK TO BACK BLOCK	
	Nzcc	SIDE PLINTH FOR BACK TO BACK BLOCK WITH UPRIGHTS	
	04mf	SMOKE EXHAUST FLUE FOR 40 CM ELEMENT	40x6,5x17,6
	08mf	SMOKE EXHAUST FLUE FOR 80 CM ELEMENT	80x6,5x17,6
	04ncf	HANDRAIL FOR A FRONT SIDE 40 CM	40x6,9x4
	08ncf	HANDRAIL FOR A FRONT SIDE 80 CM	80x6,9x4
	12ncf	HANDRAIL FOR A FRONT SIDE 120 CM	120x6,9x4
	14ncf	HANDRAIL FOR A FRONT SIDE 140 CM	140x6,9x4
	16ncf	HANDRAIL FOR A FRONT SIDE 160 CM	160x6,9x4
	04npf	EXTENSION WORK SHELF - 40 CM	40x15,1x5,4
	08npf	EXTENSION WORK SHELF - 80 CM	80x15,1x5,4
	12npf	EXTENSION WORK SHELF - 120 CM	120x15,1x5,4
	16npf	EXTENSION WORK SHELF - 160 CM	160x15,1x5,4
	Pmsn	KNOBS PROTECTION	22x45x18

MODULAR COOKING ICON9000 PLUS 3MM

BRIDGE INSTALLATION

Cross bar made of AISI 304 stainless steel for top elements support. The table with installation instructions is in the introductory section to the chapter.

ACCESSORIES

	MOD.	DESCRIPTION				
	04NSPT	CROSS BAR SUPPORT FOR 40 CM ELEMENT	40x5x80			
	08NSPT	CROSS BAR SUPPORT FOR 80 CM ELEMENT	80x5x80			
	12NSPT	CROSS BAR SUPPORT FOR 120 CM ELEMENT	120x5x80			
	16NSPT	CROSS BAR SUPPORT FOR 160 CM ELEMENT	160x5x80			

MODULAR COOKING ICON9000 PLUS 3MM

INSTALLATION ON MULTI-ELEMENTS SUPPORT

It is possible to install a cooking line on plinth made of stainless steel or masonry, by using a multi-elements support on which appliances are placed. Through the extensions it is possible to lengthen the width of the frame. The multi-element frame can be equipped with a plinth made of AISI 304 stainless steel, closing the support on 3 sides. **INSTALLATION**

RESTRICTIONS:

- plinth is suitable for installations powered by natural gas; not suitable on installations powered by LPG;
- with plinth, cooking top height is fixed, it is not adjustable.
- it is not possible to place: fryer OT1FR7IX, refrigerated under compartments (except in the HYDESIGN solution)

ACCESSORIES

	MOD.	DESCRIPTION				
	12NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 120 CM	120x80x15			
	16NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x80x15			
	18NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x80x15			
	20NT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x80x15			
	24NT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x80x15			
	04NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	40x0x0			
	06NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0			
	08NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0			
	10NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0			
	12NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0			
	14NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0			
	16NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 160 CM	160x0x0			
	18NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0			
	20NT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0			
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15			
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15			
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15			
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15			

ACCESSORIES

	MOD.	DESCRIPTION				
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15			
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15			
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15			
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15			
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15			
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15			
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15			
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15			
	38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15			
	40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15			
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15			
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15			
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15			
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15			
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15			
52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15				
54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15				
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK				
	185NZC	ZOCOLATURE LATERALE PER BLOCCHI SCHIENA/SCHIENA C				
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS				

MODULAR COOKING ICON9000 PLUS 3MM

INSTALLATIONS ON BEAM

Installation suspended on a beam for one or two-sided customised layouts with no structural constraints and absolute flexibility, both top units and units with underneath cupboard/oven being inserted with great flexibility in the various models. The supporting beam has inside the positioning of all necessary equipment for power/water/etc. supply.

Cantilever support in tubular Fe360 heavy thickness welded steel structure with anticorrosion epoxy paint finish. Complete with pair of support feet, side covers and top cover in AISI 304 stainless steel, satin finish. The following appliances are NOT installable on cantilever beam: OT1FR7IX, refrigerated counters, equipped columns.

ACCESSORIES

	MOD.	DESCRIPTION				
	20NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 200 CM	200x84x97			
	24NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 240 CM	240x84x97			
	28NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 280 CM	280x84x97			
	32NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 320 CM	320x84x97			
	36NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 360 CM	360x84x97			
	40NSTSM	SINGLE-FRONT CANTILEVER SUPPORT 400 CM	400x84x97			
	24NSTSME	EXTENSION TO SINGLE FRONT CANTILEVER SUPPORT - 240 CM				
	20NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 200 CM	200x139x97			
	24NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 240 CM	240x139x97			
	28NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 280 CM	280x139x97			
	32NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 320 CM	320x139x97			
	36NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 360 CM	360x139x97			
	40NSTSB	DOUBLE-FRONT CANTILEVER SUPPORT 400 CM	400x139x97			
	24NSTSBE	EXTENSION TO DOUBLE FRONT CANTILEVER SUPPORT - 240 CM				
	02NSAT	HOOK TO CANTILEVER SUPPORT FOR 20 CM ELEMENTS	20x16x76			
	04NSAT	HOOK TO CANTILEVER SUPPORT FOR 40 CM ELEMENTS	40x16x76			
	08NSAT	HOOK TO CANTILEVER SUPPORT FOR 80 CM ELEMENTS	80x16x76			
	10NSAT	HOOK TO CANTILEVER SUPPORT FOR 100 CM ELEMENTS	100x16x76			

ACCESSORIES

	MOD.	DESCRIPTION	   
	12NSAT	HOOK TO CANTILEVER SUPPORT FOR 120 CM ELEMENTS	120x16x76
	SNTOP	SUPPORTS FOR TOP ELEMENTS ON CANTILEVER BEAM	92x4x25
	20NSCRM	BACK PANNELLING 200 CM	200x80x68
	24NSCRM	BACK PANNELLING 240 CM	240x80x68
	28NSCRM	BACK PANNELLING 280 CM	280x80x68
	32NSCRM	BACK PANNELLING 320 CM	320x80x68
	36NSCRM	BACK PANNELLING 360 CM	360x80x68
	40NSCRM	BACK PANNELLING 400 CM	400x80x68
	04NSCTT	BOTTOM PANEL FOR 40 CM TOP ELEMENTS	40x84x50
	08NSCTT	BOTTOM PANEL FOR 80 CM TOP ELEMENTS	80x84x50
	12NSCTT	BOTTOM PANEL FOR 120 CM TOP ELEMENTS	120x84x50
	NSCLD	SIDE PANEL - RIGHT VERSION	0,4x92x79
	NSCLS	SIDE PANEL - LEFT VERSION	0,4x92x79
	NSCLTD	SIDE PANEL - RIGHT VERSION FOR TOP ELEMENT	0,4x92x79
	NSCLTS	SIDE PANEL - LEFT VERSION FOR TOP ELEMENT	0,4x92x79
	NSCLBD	SIDE PANEL - RIGHT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79
	NSCLBS	SIDE PANEL - LEFT VERSION FOR BRATT PAN WITH TILTING WELL	0,4x13x79

MODULAR COOKING ICON9000 PLUS 3MM

EQUIPPED UPRIGHTS

Uprights: welded tubular AISI 304 stainless steel structure, section 50x30 mm, 2 mm thick, cover made of AISI 304 stainless steel plate, satin finish, 0.8 mm thick. They are pre-arranged for fixing to floor by plugs and appliance fixing by means of screws. To choose the accessories of the uprights see the introductory section to the chapter. At

the upper level, between uprights, it is possible to install a pan-support connecting grid. The compatibility of the accessories at the lower level depends on the underlying functional elements. If the lower level has no accessory, upright must be compulsorily completed with cover CCIA-CCIB. **INSTALLATION RESTRICTIONS:**

- bratt pan with tilting well can NOT BE installed to upright or, if there are upper connection grids, fitted in the cooking block

ACCESSORIES

	MOD.	DESCRIPTION				
	CMG04	SINGLE FRONT UPRIGHT - 1 GRID 40 CM	40x46x182			
	CMG08	SINGLE FRONT UPRIGHT - 1 GRID 80 CM	80x46x182			
	CMR04	SINGLE FRONT UPRIGHT - 1 SHELF 40 CM	40x46x182			
	CMR08	SINGLE FRONT UPRIGHT - 1 SHELF 80 CM	80x46x182			
	CBGG04	DOUBLE FRONT UPRIGHT - 2 GRIDS 40 CM	40x86x182			
	CBGG08	DOUBLE FRONT UPRIGHT - 2 GRIDS 80 CM	80x86x182			
	CBRR04	DOUBLE FRONT UPRIGHT - 2 SHELVES 40 CM	40x86x182			
	CBRR08	DOUBLE FRONT UPRIGHT - 2 SHELVES 80 CM	80x86x182			
	CBGR04	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 40 CM	40x86x182			
	CBGR08	DOUBLE FRONT UPRIGHT - 1 GRID 1 SHELF 80 CM	80x86x182			
	GP04	PAN SUPPORT CONNECTING REST 40 CM	40x40x5			
	GP06	PAN SUPPORT CONNECTING REST 60 CM	60x40x5			
	GP08	PAN SUPPORT CONNECTING REST 80 CM	80x40x5			
	GP10	PAN SUPPORT CONNECTING REST 100 CM	100x40x5			
	GP12	PAN SUPPORT CONNECTING REST 120 CM	120x40x5			

ACCESSORIES

	MOD.	DESCRIPTION				
	GP14	PAN SUPPORT CONNECTING REST 140 CM	140x40x5			
	GP16	PAN SUPPORT CONNECTING REST 160 CM	160x40x5			
	GP18	PAN SUPPORT CONNECTING REST 180 CM	180x40x5			
	GP20	PAN SUPPORT CONNECTING REST 200 CM	200x40x5			
	R04IA	SHELF FOR UPRIGHT SIDE A CM 40	40x160x25			
	R04IB	SHELF FOR UPRIGHT SIDE B CM 40	40x160x25			
	R08IA	SHELF FOR UPRIGHT SIDE A CM 80	80x160x25			
	R08IB	SHELF FOR UPRIGHT SIDE B CM 80	80x160x25			
	G08IA	GRID SHELF FOR UPRIGHT SIDE A CM 80	80x25x5			
	G08IB	GRID SHELF FOR UPRIGHT SIDE B CM 80	80x25x5			
	TGNIA	CONTAINER SUPPORT FOR UPRIGHT SIDE A	74x36x5			
	TGNIB	CONTAINER SUPPORT FOR UPRIGHT SIDE B	74x36x5			
	CRAIA	ARTICULATED TAP SIDE A				
	CRAIB	ARTICULATED TAP SIDE B				
	RBE208IA	SHELF WITH SOCKETS BOX SIDE A CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	RBE208IB	SHELF WITH SOCKETS BOX SIDE B CM 80	80x25x34			230V 1N~ / 50 ÷ 60Hz
	PE1IA	SOCKET SIDE A				230V 1N~ / 50 ÷ 60Hz
	PE1IB	SOCKET SIDE B				230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RPE104IA	SHELF WITH SOCKET SIDE A CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE104IB	SHELF WITH SOCKET SIDE B CM 80	40x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IA	SHELF WITH SOCKET SIDE A CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	RPE108IB	SHELF WITH SOCKET SIDE B CM 80	80x25x5			230V 1N~ / 50 ÷ 60Hz
	CCIA	UPRIGHT COVER SIDE A				
	CCIB	UPRIGHT COVER SIDE B				
	TI08	UPPER MIDDLE CLOSING SECTION	6x54x2			
	TI10	UPPER MIDDLE CLOSING SECTION	6x74x2			
	TI12	UPPER MIDDLE CLOSING SECTION	10x94x5			
	TI14	UPPER MIDDLE CLOSING SECTION	6x114x2			
	TI16	UPPER MIDDLE CLOSING SECTION	6x134x2			
	TI18	UPPER MIDDLE CLOSING SECTION	6x154x2			
	TI20	UPPER MIDDLE CLOSING SECTION	6x174x2			
	TI22	UPPER MIDDLE CLOSING SECTION	6x194x2			
	TI24	UPPER MIDDLE CLOSING SECTION	6x214x2			
	TI26	UPPER MIDDLE CLOSING SECTION	6x234x2			
	TI28	UPPER MIDDLE CLOSING SECTION	6x254x2			
	TLE02	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE04	UPPER SIDE CLOSING SECTION FOR 2 BACK TO BACK COOKING BLOCKS				
	TLE02M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				

ACCESSORIES

	MOD.	DESCRIPTION				
	TLE04M	UPPER SIDE CLOSING SECTION FOR ONE SIDED COOKING BLOCK				

MODULAR COOKING ICON9000 PLUS 3MM

HYGIENIC CONTINUOUS WORKTOP - HYDESIGN

Commercial reference HD9 comprises: • WELDING of the worktop, brushed FINISHING of the worktop with circular strokes. Multiply the price of HD9 by the number of elements to be welded minus 1. E.g.: for a block of 4 elements, HD9 x 3es; • the multi-module STAND on which the elements will be installed. • ASSEMBLY of the cooking range on the

multi-modulo stand; • PACKAGING in a wooden crate. Send the order together with a drawing/diagram indicating the commercial codes of the cooking block elements. For color and single dashboard options, ask for a quote from our sales offices by sending a drawing / diagram of the cooking block with indications of the modules that compose it. INSTALLATION

RESTRICTIONS:

- it is not possible to insert: bratt pans w/tilting well, fryers w/automatic basket lifting, automatic lifting of pasta cooker baskets, 150/200 l pasta cookers, griddles of 120 cm;
- it is not possible to join/weld the surfaces of two cooking blocks in back-to-back solution.

ACCESSORIES

	MOD.	DESCRIPTION				
	HD9	WORKTOP ICON9000 HYDESIGN JOINT				
	HDTCLTL	WELDED SIDE PANELS	0,3x72x78			
	TCLTL	SIDE PANELS - ICON9000 PLUS - 3 MM	0,3x72x78			
	12NZ	PLINTH ON 3 SIDES - FOR 120 CM BLOCK	120x86x15			
	16NZ	PLINTH ON 3 SIDES - FOR 160 CM BLOCK	160x86x15			
	18NZ	PLINTH ON 3 SIDES - FOR 180 CM BLOCK	180x86x15			
	20NZ	PLINTH ON 3 SIDES - FOR 200 CM BLOCK	200x86x15			
	22NZ	PLINTH ON 3 SIDES - FOR 220 CM BLOCK	220x86x15			
	24NZ	PLINTH ON 3 SIDES - FOR 240 CM BLOCK	240x86x15			
	26NZ	PLINTH ON 3 SIDES - FOR 260 CM BLOCK	260x86x15			
	28NZ	PLINTH ON 3 SIDES - FOR 280 CM BLOCK	280x86x15			
	30NZ	PLINTH ON 3 SIDES - FOR 300 CM BLOCK	300x86x15			
	32NZ	PLINTH ON 3 SIDES - FOR 320 CM BLOCK	320x86x15			
	34NZ	PLINTH ON 3 SIDES - FOR 340 CM BLOCK	340x86x15			
	36NZ	PLINTH ON 3 SIDES - FOR 360 CM BLOCK	360x86x15			
38NZ	PLINTH ON 3 SIDES - FOR 380 CM BLOCK	380x86x15				
40NZ	PLINTH ON 3 SIDES - FOR 400 CM BLOCK	400x86x15				

ACCESSORIES

	MOD.	DESCRIPTION	   
	42NZ	PLINTH ON 3 SIDES - FOR 420 CM BLOCK	420x86x15
	44NZ	PLINTH ON 3 SIDES - FOR 440 CM BLOCK	440x86x15
	46NZ	PLINTH ON 3 SIDES - FOR 460 CM BLOCK	460x86x15
	48NZ	PLINTH ON 3 SIDES - FOR 480 CM BLOCK	480x86x15
	50NZ	PLINTH ON 3 SIDES - FOR 500 CM BLOCK	500x86x15
	52NZ	PLINTH ON 3 SIDES - FOR 520 CM BLOCK	520x86x15
	54NZ	PLINTH ON 3 SIDES - FOR 540 CM BLOCK	540x86x15
	185NZ	SIDE PLINTHS FOR BACK TO BACK BLOCK	
	185NZC	ZOCCOLATURE LATERALE PER BLOCCHI SCHIENA/SCHIENA C	
	185SNZ	SIDE PLINTHS FOR BACK TO BACK ICON7000-9000 BLOCKS	

OMEGA

Perfect to be positioned in the middle of the room to work on two fronts, OMEGA range encompasses a wide assortment of modular elements which can be accessed from both sides of the kitchen.

Modules have an AISI 304 stainless steel laser-cut surface, thickness 20/10 mm. Thus, all elements can be perfectly juxtaposed and are liquid tight.

Gas and electric cooking griddles have been ameliorated: the new cast iron

griddles with nanotechnological surface treatment, which promotes the sliding of cooking fats, make cleaning easier and ensure perfect cooking results. Griddle, tiles and burner are easily and completely removable and dishwasher safe.

The tanks of pasta cookers and fryers have a moulded perimetric edging in line with UNI-EN 1672-2 recommendations (Food processing machinery - Safety and hygiene requirements).

Utmost hygiene care, also during installation; possibility of positioning the elements on support feet (not included in the modular elements); possibility of installation on a stainless-steel skirting, or brickwork skirting, or through an AISI 304 stainless-steel plurimodular supporting frame, whose thickness is 30/10 mm, and which offers various solutions with only 4 or 6 stainless-steel feet.

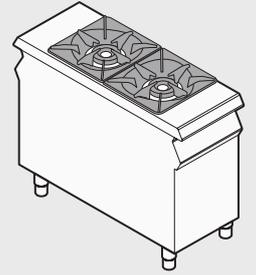
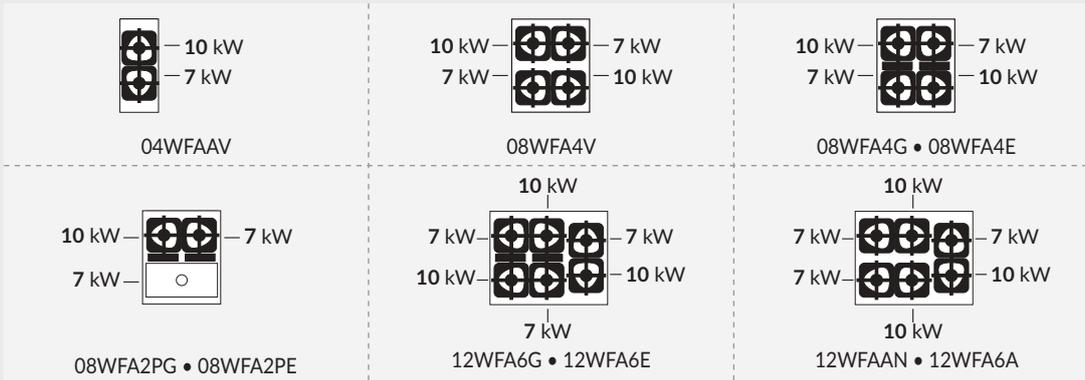
All our products are CE certified.



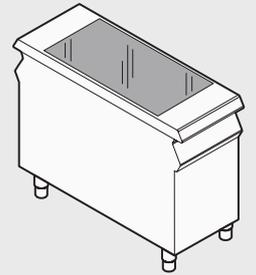
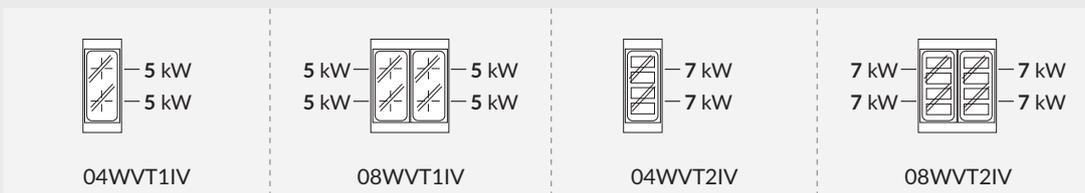
OMEGA

HOW TO COMPOSE YOUR OMEGA

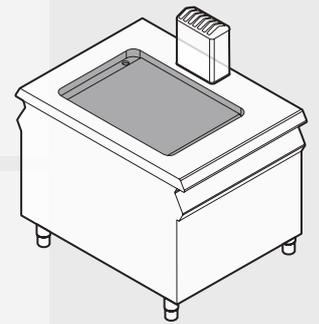
Open Burners



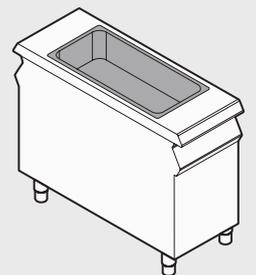
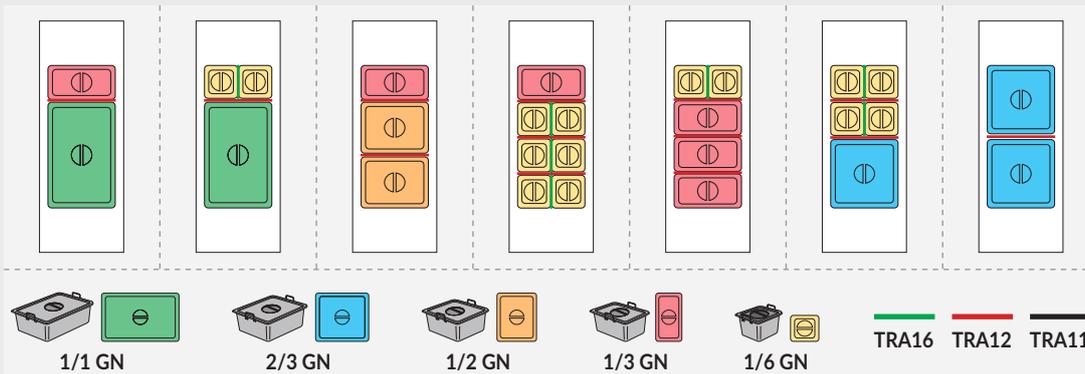
Pyroceram Cooking Elements



Griddles



Bain-Marie



OMEGA

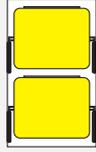
HOW TO COMPOSE YOUR OMEGA

Pasta Cooker - Baskets

Single baskets



● CW4627



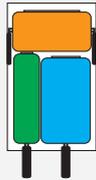
● CW2327



● CW2715



● CW2715
● CW2830

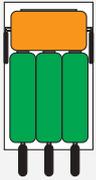


● CW2715
● CW0930
● CW1830

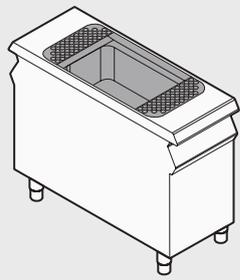


● CW2715
● C19CP
● CW1830

Baskets Set
KCPW40



● CW2715
● CW0930



Fryers

FR



3
↻ | 9



3
↑ | 12



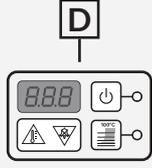
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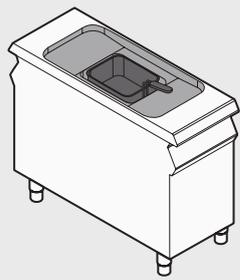
4
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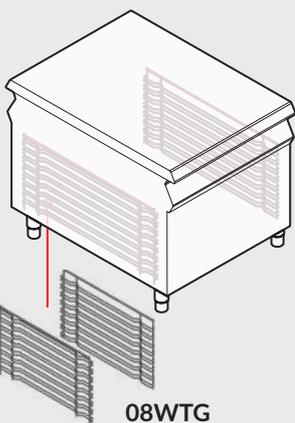
D



1 well model	2 wells models	Fryer baskets	
04WFR3ED 9	08WFR4ED 9+9	KCFR9	CFR91214
06WFR3GD 12	10WFR4GD 12+12	KCFR12	CFR91214
04WFR5ED 15		KCFR15	CFR15

Each well is supplied with 1 basket as standard.

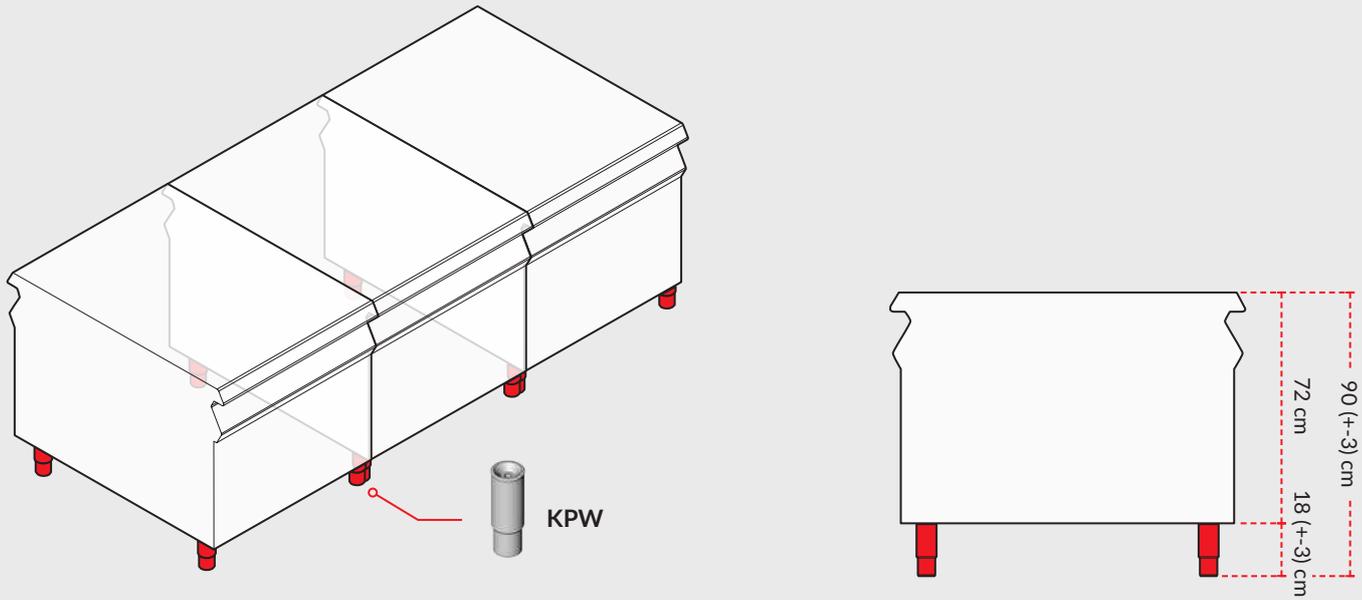
GN 1/1 containers rack for 80 cm cabinets



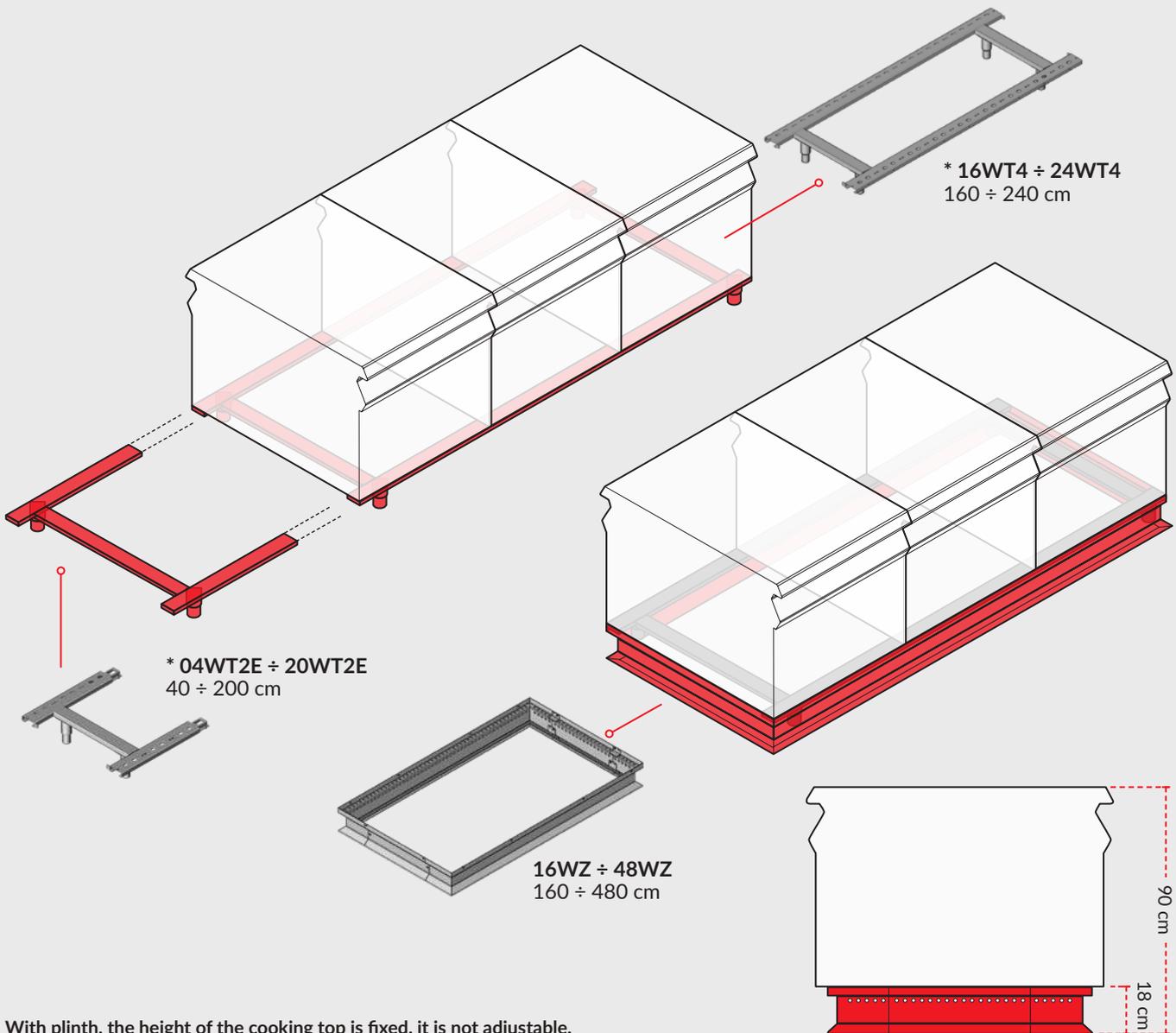
Open Burners	08WFAAV	✓
Solid Top Boiling Tables	10WTPGV	✓
Induction Pyroceram Cooking Elements	08WVT1V • 08WVT2IV	✓
Electric Plates	08WPE4V	✓
Grills	08WGRGV • 08WGREV	✓
Griddles	ALL APPLIANCES	✓
Fryers		✗
Neutral Elements	08WPCV • 08WPNV	✓

OMEGA ACCESSORIES

Installation on feet



Installation on multi-elements support, with or without stainless steel plinths



With plinth, the height of the cooking top is fixed, it is not adjustable.

MODULAR COOKING OMEGA

OPEN BURNERS

Possibility of choosing among 2, 4 or 6 open burners, either combined with compartment or with oven. Passthrough gas or electric static oven, insulated doors on both sides, working dimensions for containers 2/1 or 1/1 GN. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three-heighted supports. In the 6-burner

model with electric oven, the passthrough cupboard can be fitted with 1/1 GN rack support guides and is complete with hinged doors at both sides. Module with 6 open burners with (underneath the hob) plate warmer cupboard with insulated sliding doors on both sides and thermostatically-controlled fan heating.

	MOD.	DESCRIPTION				
	04WFAAV	2 BURNER GAS RANGE ON CABINET	40x110x72	17	0,006	230V 1N~ / 50 ÷ 60Hz
	08WFA4V	4 BURNER GAS RANGE ON CABINET	80x110x72	34	0,006	230V 1N~ / 50 ÷ 60Hz
	08WFA4G	4 BURNER GAS RANGE ON GAS STATIC OVEN	80x110x72	44	0,006	230V 1N~ / 50 ÷ 60Hz
	08WFA4E	4 BURNER GAS RANGE WITH STATIC ELECTRIC OVEN	80x110x72	34	6,5	400V 3N~ / 50Hz
	08WFA2PG	2 BURNER GAS BOILING TABLE RADIANT PLATE ON GAS STATIC OVEN	80x110x72	34		230V 1N~ / 50 ÷ 60Hz
	08WFA2PE	2 BURNER GAS BOILING TABLE RADIANT PLATE ON ELECTRIC STATIC OVEN	80x110x72	24	6,5	400V 3N~ 50 ÷ 60Hz
	12WFA6G	6 BURNER GAS RANGE WITH GAS STATIC OVEN AND CABINET	120x110x72	61	0,001	230V 1N~ / 50 ÷ 60Hz
	12WFA6E	6 BURNER GAS RANGE WITH ELECTRIC STATIC OVEN AND CABINET	120x110x72	51	6,5	400V 3N~ 50 ÷ 60 Hz
	12WFA6A	6 BURNER GAS RANGE ON HEATED CUPBOARD	120x110x72	51	2,5	230V 1N~ / 50 ÷ 60Hz

	MOD.	DESCRIPTION				
	12WFAAN	6 BURNER GAS RANGE ON AMBIENT CUPBOARD	120x110x72	51	0,001	230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DPF	2 CAST IRON FIREPROOF DISCS, Ø 180 MM				
	BLFA	SMOOTH RADIANT PLATE	28x32,5x0			
	BRFA	RIBBED RADIANT PLATE	28x32,5x0			
	RWFA	WOK PAN ADAPTOR				
	9GA	STAINLESS STEEL GRID (1 GRID EACH 2 OPEN BURNERS)	35x75x5			
	VSX2	TWO BURNER STAINLESS STEEL SURROUNDS				
	VSX4	FOUR BURNER STAINLESS STEEL SURROUNDS				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

SOLID TOP BOILING TABLE

Ideal for cooking over indirect heat, the cooking plate is constructed in 16MO5 steel 15 mm thickness. Special burner under the plate in stainless steel with output of 12 kW and electronic continuous spark ignition (max temp. 500°C). Where required, passthrough electric static oven, insulated doors on both sides, working dimensions for trays

2/1 + 1/1 GN. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three-heighted supports.

	MOD.	DESCRIPTION				
	10WTPGV	SOLID TOP GAS RANGE ON CABINET	100x110x72	12,5	0,006	230V 1N~ / 50 ÷ 60Hz
	10WTPGE	SOLID TOP GAS RANGE ON ELECTRIC STATIC OVEN	100x110x72	12,5	6,5	400V 3N~ 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

INDUCTION PYROCERAM

Pyroceram surface, independent cooking areas, kW 5 or 7 each. Double sided controls. Under cabinet, side walls/bottom in single radiused piece, insulated hinged double walled doors. Generators placed in a cold zone optimizing performances.

	MOD.	DESCRIPTION				
	04WVT1IV	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	10	400V 3~ / 50Hz ÷ 60Hz	
	04WVT2IV	INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	14	400V 3~ / 50Hz ÷ 60Hz	
	08WVT1IV	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x110x72	20	400V 3~ / 50Hz ÷ 60Hz	
	08WVT2IV	INDUCTION PYROCERAM COOKING RANGE 4 AREAS ON CABINET	80x110x72	28	400V 3~ / 50Hz ÷ 60Hz	

ACCESSORIES

	MOD.	DESCRIPTION				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

INFRARED CERAMIC AND ELECTRICAL PLATES

Infrared ceramic cooking range: infrared pyroceram surface, 2 areas, 3,4 kW each. Double sided controls. Under cabinet, side walls/bottom in single radiused piece, insulated hinged door and heat-resistant chromium-plated handles. Electric plates: cast iron fully sealed cooking plates, 4 kW each, controlled by a 5-position switch, thermal protection device. Under cabinet,

side walls/bottom in single radiused piece, insulated hinged door and heat-resistant chromium-plated handles. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	04WVT3RV	INFRARED PYROCERAM COOKING RANGE 2 AREAS ON CABINET	40x110x72	6,8		400V 3~ / 50Hz ÷ 60Hz
	04WPE4V	2 ELECTRIC PLATES RANGE ON CABINET - 400V	40x110x72	8		400V 3~ / 50Hz ÷ 60Hz
	08WPE4V	4 ELECTRIC PLATES RANGE ON CABINET- 400V	80x110x72	16		400V 3~ / 50Hz ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

GRILLS AND BRAISING PAN

Gas grill: heating by two burners controlled by pilot light and thermocouple. Spark ignition device. Electric chargrill: incoloy electric elements directly in contact with the cooking grid. Water tank for fat collection and smoke removal. For both models: inclined grid made of cast iron with special enamelling for high temperature.

Electric fixed bratt pan: 2/1 GN cooking pan in stainless steel AISI 304 and "Compound" (AISI 316L+FE) bottom, 15 mm thickness. Thermostatic Temperature control. Under cabinet with door. Delivered with 1/1 GN H= 200 stainless steel container.

	MOD.	DESCRIPTION				
	08WGRGV	GAS CHARGRILL ON NEUTRAL CABINET	80x110x72	18	0,001	230V 1N~ / 50 ÷ 60Hz
	08WGREV	ELECTRIC CHARGRILL ON NEUTRAL CABINET	80x110x72		11,1	400V 3N~ / 230V 3~ / 50÷60 Hz
	06WBR3E	ELECTRIC BRATT PAN WITH FIXED WELL ON CABINET	60x110x72		10	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA GRIDDLES

Omega griddles contained in a watertight recess (740x510 mm). They have two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. For gas models heating is arranged by means of two banks of burners with 3 flame branches, each in

stainless steel with rated power 7 kW; ignition is electronically controlled with continuous spark system. For electric models heating is by means of two sets of independently controlled armoured elements in AISI 309. Electric models equipped with remote control of power peaks.

	MOD.	DESCRIPTION				
	08WFT4GV	GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	80x110x72	14	0,006	230V 1N~ / 50 ÷ 60Hz
	08WFT7GV	GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	80x110x72	14	0,001	230V 1N~ / 50 ÷ 60Hz
	08WFT6GV	GAS GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	80x110x72	14	0,006	230V 1N~ / 50 ÷ 60Hz
	06WFT7EV	ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET	60x110x72		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	06WFT4EV	ELECTRIC GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET	60x110x72		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	06WFT6EV	ELECTRIC GRIDDLE RIBBED/SMOOTH CHROMIUM PLATE ON CABINET	60x110x72		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	RFT	GRIDDLE SCRAPER				
	KLRL	SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				

ACCESSORIES

	MOD.	DESCRIPTION				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

GRIDDLES WITH MILD STEEL PLATE

Omega griddles contained in a watertight recess (740x510 mm). They have two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. For gas models heating is arranged by means of two banks of burners with 3 flame branches, each in

stainless steel with rated power 7 kW; ignition is electronically controlled with continuous spark system. For electric models heating is by means of two sets of independently controlled armoured elements in AISI 309. Electric models equipped with remote control of power peaks. Models available only for countries outside the European Community.



Models available only for countries outside the European Community. Contact our offices for more information.

MOD.	DESCRIPTION				
	08WFT1GV GAS GRIDDLE WITH SMOOTH MILD STEEL PLATE ON CABINET	80x110x72	14	0,006	230V 1N~ / 50 ÷ 60Hz
	06WFT1EV ELECTRIC GRIDDLE WITH SMOOTH MILD STEEL PLATE ON CABINET	60x110x72		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz
	06WFT3EV ELECTRIC GRIDDLE WITH SMOOTH/RIBBED MILD STEEL PLATE ON CABINET	60x110x72		10,2	400V 3N~ / 230V 3~ / 50÷60 Hz

ACCESSORIES

MOD.	DESCRIPTION				
	RFT GRIDDLE SCRAPER				
	KLRL SMOOTH AND RIBBED BLADES FOR GRIDDLE SCRAPER				
	08WTG GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW 4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

PASTA COOKER

AISI 316L stainless steel tank sealed to the worktop, 40 liter. Water supplied to the tank by means of solenoid valve with safety monitoring devices, with automatic top-up to minimum level. For gas models heating is direct by means of stainless steel burners controlled by safety valves with pilot light and thermocouple. The pilot flame unit is ignited by means of an

electronic continuous spark system. For electric models, by means of stainless steel elements installed inside the well. Baskets are compulsory accessories. Models equipped with remote control of power peaks: 04WCP1EM.

	MOD.	DESCRIPTION				
	04WCP1EM	ELECTRIC PASTA COOKER 1 WELL 40 L ON CABINET	40x110x72	12		400V 3~ / 50Hz
	06WCP1GM	GAS PASTA COOKER 1 WELL 40 L ON CABINET	60x110x72	14	0,001	230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CW40L	LID FOR PASTA COOKER WELL 40 L	39,5x77,5x4,9			
	KCPW40	4 BASKETS FOR PASTA COOKER 40 L				
	C19CP	BASKET GN 1/9 FOR PASTA COOKER	9,3x9,3x20			
	CW2715	BASKET 5.8 L FOR PASTA COOKER				
	CW0930	BASKET 4.5 L FOR PASTA COOKER				
	CW1830	BASKET 9.8 L FOR PASTA COOKER	40x60x20			
	CW2830	BASKET 14 L FOR PASTA COOKER	29x26x29			
	CW4627	BASKET 22 L FOR PASTA COOKER				
	CW2327	BASKET 10 L FOR PASTA COOKER				

ACCESSORIES

	MOD.	DESCRIPTION				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

FRYERS

The models feature cooking tanks welded to the hob, cold pressed with generous coving and two front oil expansion recesses. All models are fitted with safety thermostat and digital electronics with 0-190°C temperature control functions, precision +/-1°C. 100° melting and holding program for optimal melting of solid fats. For gas models heating is by

means of AISI 304 stainless steel heat exchange pipes heated by torch burners. The pilot flame unit is ignited by means of an electronic continuous spark system. Electric models have heating element completely immersed in the well, with rotation through 90°. 1 basket per tank included. Models equipped with remote control of power peaks:

04WFR3ED, 08WFR4ED, 04WFR5ED.

	MOD.	DESCRIPTION				
	04WFR3ED	ELECTRIC FRYER 1 WELL 9 L DIGITAL CONTROLS	40x110x72	7,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	04WFR5ED	ELECTRIC FRYER 1 WELL 15 L DIGITAL CONTROLS	40x110x72	10,5		400V 3N~/ 230V 3~/ 50÷60 Hz
	08WFR4ED	ELECTRIC FRYER 2 WELLS 9+9 L DIGITAL CONTROLS	80x110x72	14,6		400V 3N~/ 230V 3~/ 50÷60 Hz
	06WFR3GD	GAS FRYER 1 WELL 12 L DIGITAL CONTROLS	60x110x72	11	0,03	230V 1N~/ 50Hz
	10WFR4GD	GAS FRYER 2 WELLS 12+12 L DIGITAL CONTROLS	100x110x72	22	0,06	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KCFR9	2 BASKETS FOR FRYER WELL 9/11/14 L	46x12x19			
	KCFR12	2 BASKETS FOR GAS FRYER WELLS 12 L				
	KCFR15	2 BASKETS FOR ELECTRIC FRYER 15 L				
	CFR91214	BASKET FOR FRYER WELL 9/11/12/14 L	22,5x28,3x11,5			
	CFR15	BASKET FOR ELECTRIC FRYER WELL 15 L	22,5x28,3x15,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

BAIN-MARIE

Well in AISI 304 stainless steel, with watertight welded joint to the hob, pressed with wide covered shape. Water supply by means of solenoid valve controlled by means of a push-button without detent, which delivers water straight to the tank. Drainage into the cupboard. Thermostatically controlled heating to optimise energy consumption

and keep the temperature constant at the set level. Safety thermostat to ensure thermal protection. Well designed to take 1/1 GN + 1/3 GN containers. Max h = 150 mm. Electric models equipped with remote control of power peaks.

MOD.	DESCRIPTION				
	04WBMEV ELECTRIC WET WELL BAIN-MARIE ON CABINET	40x110x72	3	230V 1N~ / 50 ± 60Hz	

ACCESSORIES

MOD.	DESCRIPTION				
	KPW 4 FEET SET - FLOOR INSTALLATION				
	TRA11 BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5x54x2,5			
	TRA12 BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5			
	TRA16 BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5			
	BGN11 1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15			
	BGN12 1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15			
	BGN13 1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15			
	BGN16 1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15			
	BGN23 2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15			
	B11F2 STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2			
	B11F4 STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4			
	B11F6 STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5			

MODULAR COOKING OMEGA

NEUTRAL ELEMENTS

Sound proofing material and strengthening bars in AISI 304 stainless steel, 20/10 mm thick, reinforce the worktop underneath. The cupboards are passthrough type with hinged doors on both sides, in AISI 304 stainless steel, constructed with uncompromising attention to hygiene, with side walls and bottom in a single piece with generous

coving. The model 80 cm wide can be equipped with rack to take 1/1 and 2/1 GN containers.

	MOD.	DESCRIPTION	   
	02WPN	NEUTRAL ELEMENT	20x110x72
	02WPNRG	NEUTRAL ELEMENT WITH HOLE FOR PAN REST STRUCTURE	20x110x72
	02WPNCL	NEUTRAL ELEMENT WITH WATER FILLING TAP	20x110x72
	04WPNV	NEUTRAL ELEMENT ON CABINET	40x110x72
	04WPNCLV	NEUTRAL ELEMENT WITH WATER FILLING TAP ON CABINET	40x110x72
	04WPN4C	NEUTRAL ELEMENT ON CABINET WITH DRAWERS	40x110x72
	08WPCV	NEUTRAL ELEMENT WITH DRAWERS ON CABINET	80x110x72
	08WPNV	NEUTRAL ELEMENT ON CABINET	80x110x72

ACCESSORIES

	MOD.	DESCRIPTION				
	08WTG	GN 1/1 CONTAINERS RACK FOR 80 CM CABINETS				
	KPW	4 FEET SET - FLOOR INSTALLATION				

MODULAR COOKING OMEGA

MULTI-ELEMENTS AND EXTENSION SUPPORTS

AISI 304 Stainless steel support, 30/10 mm thickness. Useful for all Omega elements. 4 stainless steel feet, adjustable for levelling. Multi-element extension support 2/4 feet in AISI 304 stainless steel, 30/10 mm thickness, pre-arranged for the connection to the multi-module frame integrating the floor support with 2/4 (additional) adjustable stainless steel

ACCESSORIES

	MOD.	DESCRIPTION	   
	16WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 160 CM	160x0x0
	18WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 180 CM	180x0x0
	20WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 200 CM	200x0x0
	22WT4	MULTI-ELEMENTS SUPPORT - 4 FEET - 220 CM	220x0x0
	24WT4	MULTI-ELEMENTS SUPPORT - 6 FEET - 240 CM	240x0x0
	04WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 40 CM	20x95x40
	06WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 60 CM	60x0x0
	08WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 80 CM	80x0x0
	10WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 100 CM	100x0x0
	12WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 120 CM	120x0x0
	14WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 140 CM	140x0x0
	16WT2E	160 cm MULTI-ELEMENTS EXTENSION SUPPORT, 2 FEET	160x0x0
	18WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 180 CM	180x0x0
	20WT2E	MULTI-ELEMENTS EXTENSION SUPPORT - 2 FEET - 200 CM	200x0x0

MODULAR COOKING OMEGA

SKIRTING

AISI 304 stainless steel plinth. Fixed to the multi-elements support and closes it on 4 sides. Plinth can be easily removed for periodic inspections. These plinths can be fitted only on natural gas cooking multi-elements blocks. It is not suitable for LPG products.

ACCESSORIES

	MOD.	DESCRIPTION				
	16WZ	PERIMETER PLINTH FOR A 160 CM BLOC	160x0x0			
	18WZ	PERIMETER PLINTH FOR A 180 CM BLOC	180x40x40			
	20WZ	PERIMETER PLINTH FOR A 200 CM BLOC	200x0x0			
	22WZ	PERIMETER PLINTH FOR A 220 CM BLOC	220x0x0			
	24WZ	PERIMETER PLINTH FOR A 240 CM BLOC	240x0x0			
	26WZ	PERIMETER PLINTH FOR A 260 CM BLOC	22x260x12			
	28WZ	PERIMETER PLINTH FOR A 280 CM BLOC	280x0x0			
	30WZ	PERIMETER PLINTH FOR A 300 CM BLOC	300x0x0			
	32WZ	PERIMETER PLINTH FOR A 320 CM BLOC	320x0x0			
	34WZ	PERIMETER PLINTH FOR A 340 CM BLOC	340x0x0			
	36WZ	PERIMETER PLINTH FOR A 360 CM BLOC	360x0x0			
	38WZ	PERIMETER PLINTH FOR A 380 CM BLOC	380x0x0			
	40WZ	PERIMETER PLINTH FOR A 400 CM BLOC	400x0x0			
	42WZ	PERIMETER PLINTH FOR A 420 CM BLOC	420x0x0			
	44WZ	PERIMETER PLINTH FOR A 440 CM BLOC	440x0x0			
	46WZ	PERIMETER PLINTH FOR A 460 CM BLOC	460x0x0			
48WZ	PERIMETER PLINTH FOR A 480 CM BLOC	240x30x14				

MODULAR COOKING OMEGA

HANDRAILS / EXTENSION WORK / SHELVES

Front handrails: made in tubular AISI 304 stainless steel, Ø 40 mm. Extension work shelves: in AISI 304 stainless steel, 15/10 mm thickness, flat shape with satin finish, used as handrail and support surface for pans and trays. 11WCLN: side finishing unit for Omega top and side elements, in AISI 304 stainless steel. The installation of front handrails and extension work

shelves on ELECTRIC griddles are NOT allowed.

ACCESSORIES

	MOD.	DESCRIPTION				
	04CCF	HANDRAIL FOR A FRONT SIDE 40 CM	40x0x0			
	08CCF	HANDRAIL FOR A FRONT SIDE 80 CM	80x0x0			
	12CCF	HANDRAIL FOR A FRONT SIDE 120 CM	120x0x0			
	16CCF	HANDRAIL FOR A FRONT SIDE 160 CM	160x8x8			
	20CCF	HANDRAIL FOR A FRONT SIDE 200 CM	200x10x10			
	22CCF	HANDRAIL FOR A FRONT SIDE 220 CM	220x4x4			
	04CPF	EXTENSION WORK SHELF - 40 CM	40x0x0			
	08CPF	EXTENSION WORK SHELF - 80 CM	80x0x0			
	12CPF	EXTENSION WORK SHELF - 120 CM	120x0x0			
	16CPF	EXTENSION WORK SHELF - 160 CM	160x0x0			
	20CPF	200 cm EXTENSION WORK SHELF	200x0x0			
	22CPF	220 cm EXTENSION WORK SHELF	220x0x0			
	11WCLN	SIDE FINISHING PANEL	7,5x110x72			

MODULAR COOKING OMEGA

PAN SUPPORT RESTS

Pan support rests made in AISI 304 stainless steel; perimetric frame intubular stainless steel 50x25 mm, tubular crossbars Ø 15 mm; tubular support columns Ø 100 mm. The pan support rest can be fixed only on the special neutral element (O2WPNRG). Equipped with fixing screws to the top.

	MOD.	DESCRIPTION				
	GP1670	PAN SUPPORT REST 2 COLUMNS	160x70x70			
	GP1870	PAN SUPPORT REST 2 COLUMNS	180x70x70			
	GP2070	PAN SUPPORT REST 2 COLUMNS	200x70x70			
	GP2270	PAN SUPPORT REST 2 COLUMNS	220x70x70			
	GP2470	PAN SUPPORT REST 2 COLUMNS	240x70x70			
	GP2670	PAN SUPPORT REST 2 COLUMNS	260x70x70			
	GP2870	PAN SUPPORT REST 2 COLUMNS	280x70x70			
	GP3070	PAN SUPPORT REST 2 COLUMNS	300x70x70			
	GPS1670	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	160x70x70			
	GPS1870	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	180x70x70			
	GPS2070	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	200x70x70			
	GPS2270	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	220x70x70			
	GPS2470	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	240x70x70			
	GPS2670	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	260x70x70			
	GPS2870	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	280x70x70			
	GPS3070	PAN SUPPORT REST WITH SALAMANDER SUPPORT 2 COLUMNS	300x70x70			

MONOLITHE

Performance & beauty
crafted together

The one-piece worktop modular kitchen MONOLITHE is the product of more than 90 years of Angelo Po's experience in the catering industry.

MONOLITHE is the perfect solution for those in search of unrivalled strength, hygiene and beauty, for both hidden and open kitchens.

Self-supporting structure in AISI 304 stainless steel, 3 mm thickness, chromed aluminium handles and control knob and AISI 304 stainless steel worktop.

All the advantages of a modular kitchen with a one-piece steel worktop of 3 mm thickness, without joints and with no length limits.

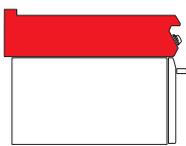
Monolithe is available in 3 versions: single-sided or double-sided, pass-through or with two integrated and opposites cooking blocks.

Control panel, doors and side panels can be painted in any RAL colour to customer choice.

The perfect union between performance and style, beauty and personality. **100% MADE IN ITALY.**

SINGLE-SIDED

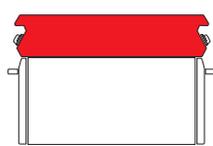
1000 mm



with rear splashback.

PASS-THROUGH

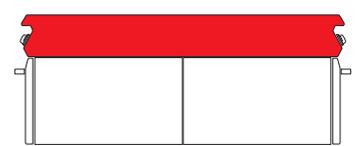
1100 mm



island with controls possible on both sides and pass-through under-compartments.

DOUBLE-SIDED

1920 mm



island with two independent cooking lines.



MONOLITHE

CHOOSE YOUR MONOLITHE

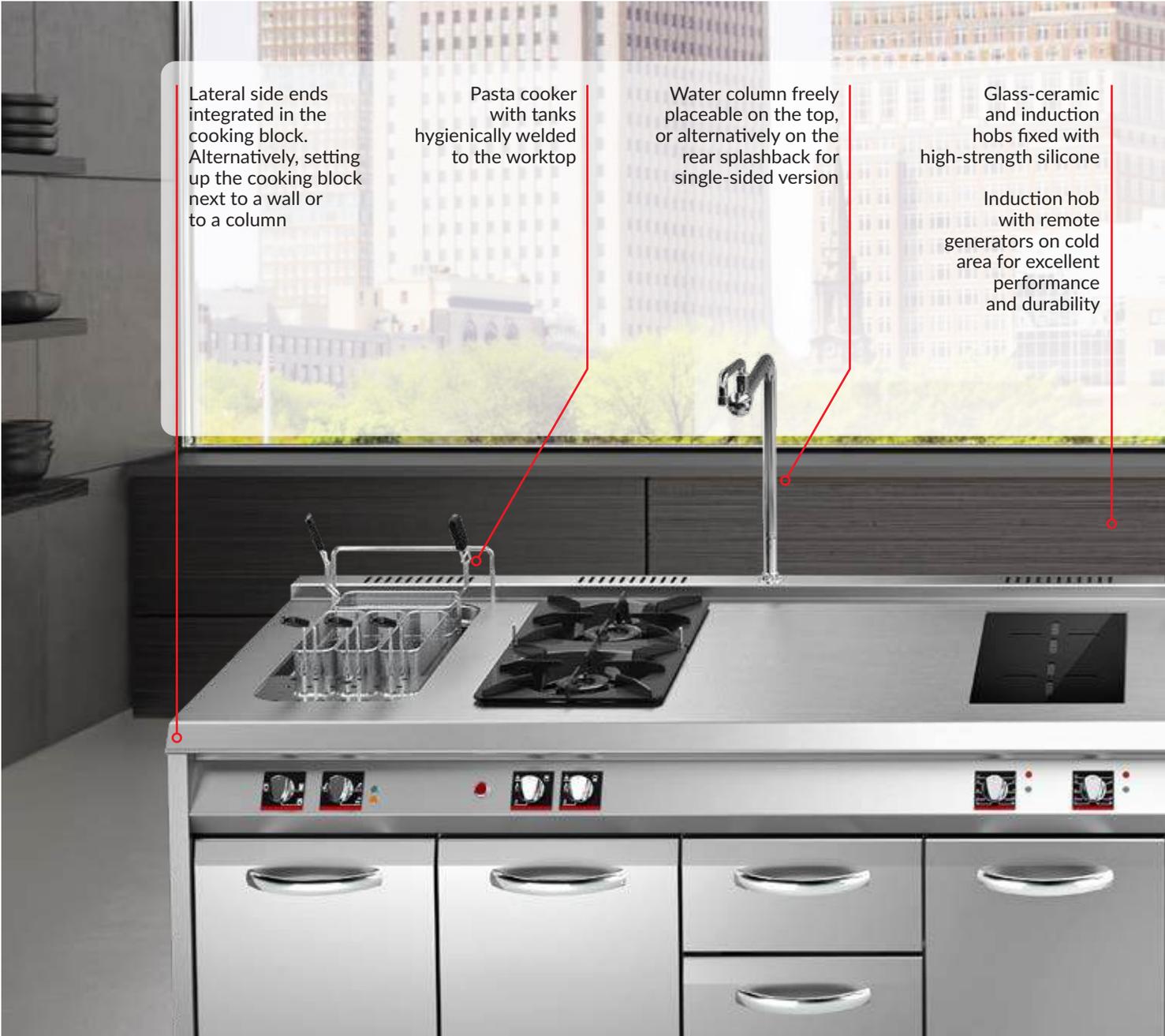
ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE



Lateral side ends integrated in the cooking block. Alternatively, setting up the cooking block next to a wall or to a column

Pasta cooker with tanks hygienically welded to the worktop

Water column freely placeable on the top, or alternatively on the rear splashback for single-sided version

Glass-ceramic and induction hobs fixed with high-strength silicone

Induction hob with remote generators on cold area for excellent performance and durability

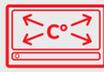
COOKING-PRO system



Energy saving



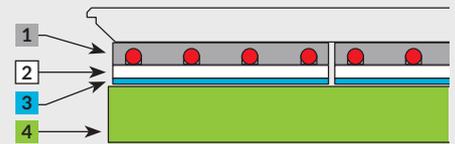
Maximum cleanliness and hygiene



Cooking uniformity



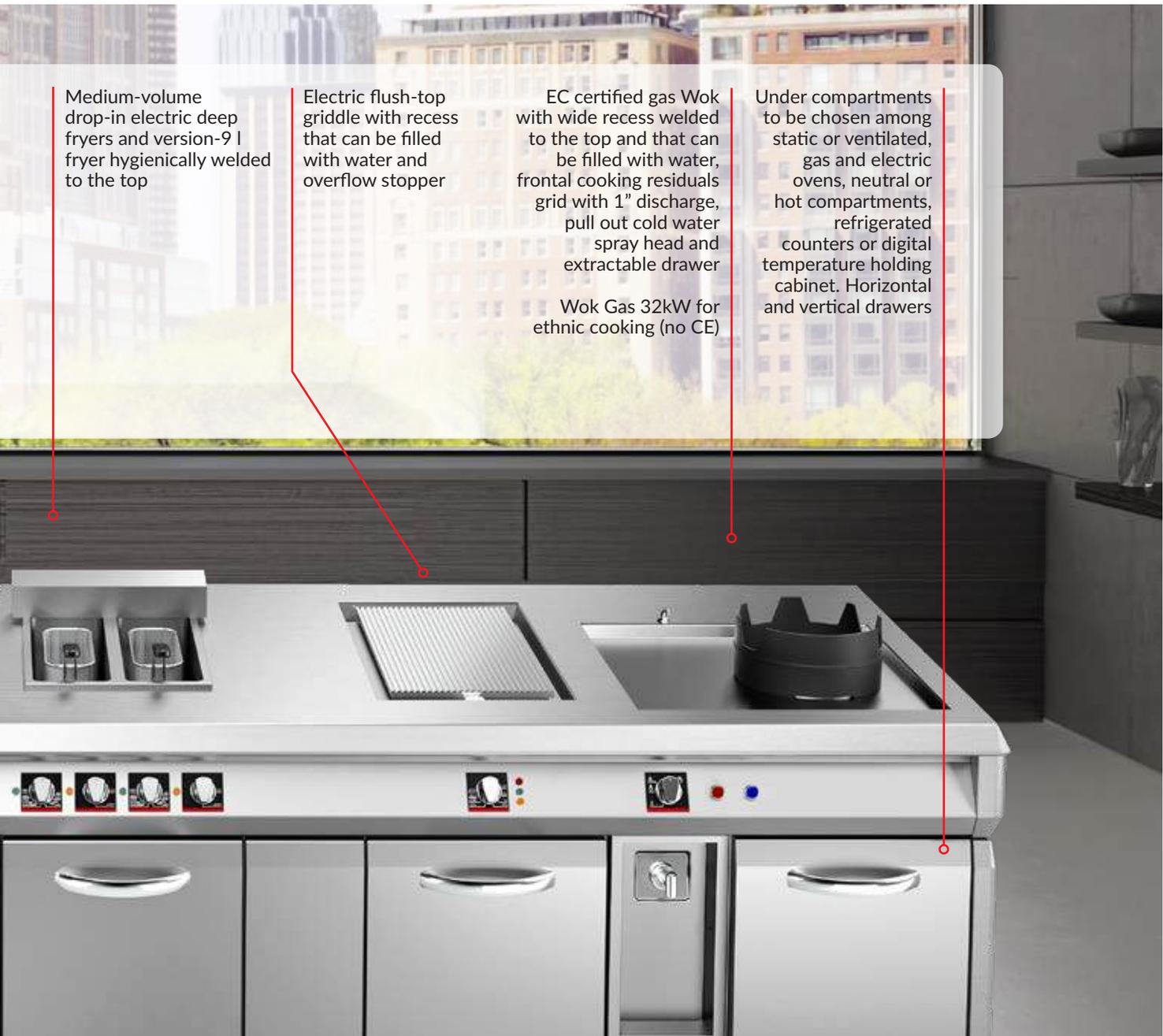
It increases productivity



Multilayered material of electric griddle and electric bratt pans

In electric models, **Cooking-Pro System** ensures quicker speed in the temperature rise, large cooking uniformity, improved energy efficiency, and a greater power performance thanks to the special cooking plate featuring heating elements incorporated in an innovative multilayered material.

- 1) Heating elements incorporated in aluminum
- 2) Ceramic fiber insulation
- 3) AISI 441 stainless steel
- 4) Mineral wool insulation



Medium-volume drop-in electric deep fryers and version-9 l fryer hygienically welded to the top

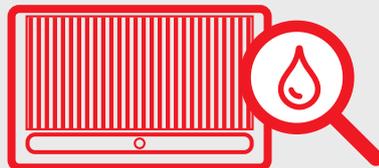
Electric flush-top griddle with recess that can be filled with water and overflow stopper

EC certified gas Wok with wide recess welded to the top and that can be filled with water, frontal cooking residuals grid with 1" discharge, pull out cold water spray head and extractable drawer

Wok Gas 32kW for ethnic cooking (no CE)

Under compartments to be chosen among static or ventilated, gas and electric ovens, neutral or hot compartments, refrigerated counters or digital temperature holding cabinet. Horizontal and vertical drawers

GRILL WITH NANOTECHNOLOGIES



It favours the sliding of fats so that it is more easily cleanable while at the same time obtaining a perfect cooking

Cooking griddles made in cast iron with a superficial nanotechnological treatment that favours the sliding of cooking fats up until 8% more*.

Furthermore, the new griddle profile in the gas version favours the drainage of fats towards a frontal collection point. Grids, tilting elements and burner are easily removable and dishwasher safe.

*compared to the previous model



1 Make your configuration on www.monolithe.it



Create your kitchen with a few 3 simple steps

ICON7000
920 mm

ICON9000
920 mm

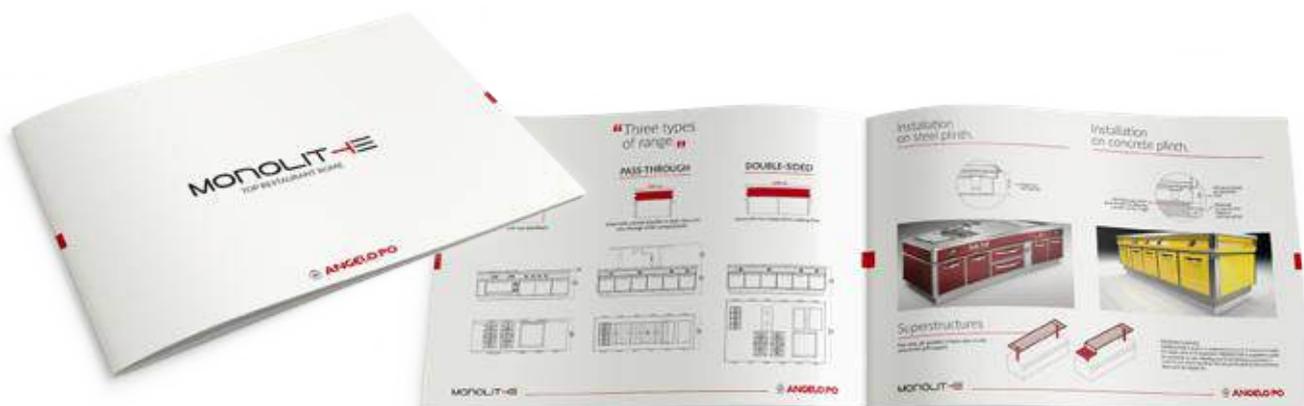
ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

2  Generate your personalized document

3 Get the quote



ICON7000
920 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE



Angelo Po Showroom - Italy



COMBI OVENS

Angelo Po offers a complete family of combi ovens to meet all the catering sector's needs. Choose the ideal size for your production requirements, from electric and gas versions, and various equipment and functional characteristic levels, with the right productivity. The result for you will be impeccable cooking, with various processes reproduced and repeated with uniform outstanding quality. Make full use of the special functions for smoking, pasteurising, vacuum cooking, drying, and low temperature and Delta T cooking. Banqueting and holding functions are also available.

ACT.O

The first Angelo Po industry 4.0 multi-function combi oven: a state-of-the-art, complete catering appliance, to satisfy every chef's demands. The special ACT.O multimedia platform to optimise use of resources. With ACT.O, the oven "goes on-line" and communicates with the chef and devices with the IoT functions.

COMBISTAR FX

Guaranteed cooking quality and economic and environmental benefits during cooking and washing. User-friendliness, customisation and flexibility. Durable and rugged.

COMBISTAR BX

Supremely easy to use for every catering professional. The utmost user-friendliness for the very best gourmet results. With standard washing, or totally automatic washing in the "W" version.

PRACTICO

Perfect for small spaces: **less than 52 cm wide**. An effective, convenient cooking system with dimensions reduced to the absolute minimum. Available in GN 2/3 or 1/1 container capacity.

For optimal use, Angelo Po multi-function combi ovens can be fitted with a wide range of special containers for all cooking modes: grilling, frying, braising, steaming, kebabs, spare ribs and chops, whole

chickens, pizza, fried eggs and soufflés, baguettes, etc.

Angelo Po combi ovens, essential aids in your "Kitchen System".

ACT.O and **PRACTICO** ovens can be **connected as standard to APO.LINK portal** for remote control of appliances. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

SALAMANDER

Available in electric or gas version, the salamander completes your cooker for "au gratin" cooking, for toasting or for keeping foods hot. Cooking grill size: 57x34 cm.

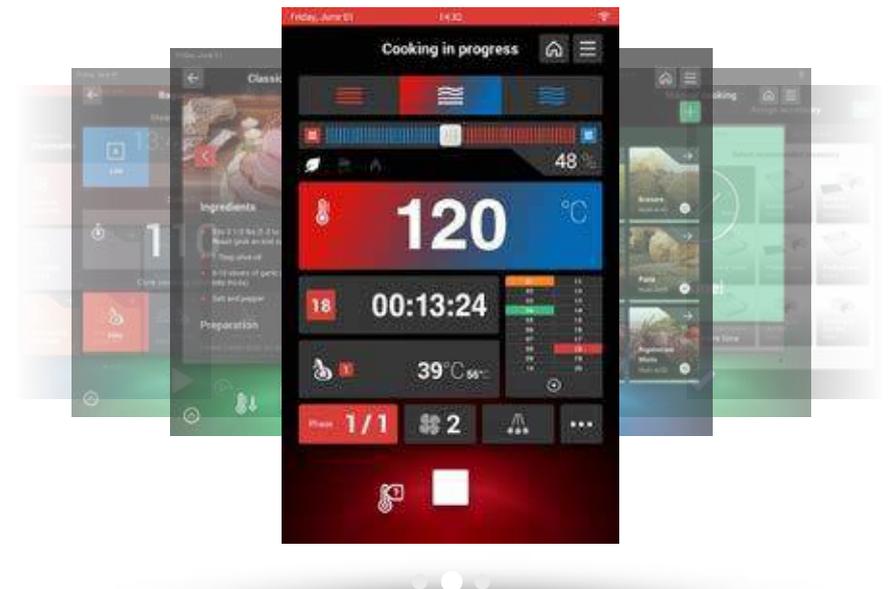


ACT.O

FUNCTIONS AND MAIN FEATURES



reddot design award
best of the best 2019



ACT.O SPECIFICATIONS

- 10" touchscreen display.
- Interface customisation for one or more users.
- Weekly scheduler function.
- Cooking programs library: 274 processes in the MULTI.ACTO menu, 105 processes in the automatic cooking menu, 77 processes in the multiphase cooking menu, 48 processes in the special cooking menu (DeltaT, Low Temperature, Drying, Smoking, Pasteurization, etc.).
- Customised cooking page.
- Function which recommends accessories for use.
- Function matching cooking programs to recipes and photos.
- Function for programming 5-stage manual cooking.
- SBS cooking time control function.
- Display of set and current cooking values.
- Regeneration programs.
- Low Temperature, Delta T and Smoking cooking programs.
- Banqueting, Holding, Drying and Vacuum programs.
- Cooking process save function.
- Function matching production batch to individual cooking process with traceability in HACCP data.
- ECO energy saving function during cooking and washing cycles.
- PLUS extra power function (gas).
- APM power modulation function.
- MULTI.ACTO function.
- MULTI.TIMER function.

- MULTI.STEP function (18 programmable stages).
- SPECIAL and AUTOMATIC COOKING function.
- TOTAL COOKING TIME function: for multi-stage cooking, display of end-of-cooking time.
- User manual with cooking advice.
- Manual steam injection.
- °C or °F setting.
- Switch-on time setting.
- Self-diagnosis with malfunction alarms.
- Automatic notice periodic maintenance.
- USB port for data downloading from and to PC (HACCP, various cooking processes, etc.).
- Data selection knob with data confirmation push function.
- Possibility of simultaneous use of two core probes.
- Multi point cooking probe (5 sensors) with increasing density.
- Low temperature and superheated steam.
- DCR direct control of humidity during cooking + three steam levels.
- AOC active control of cooking environment with controlled overpressure.
- RDC + EVOS steam generation system.
- Automatic pre-heating and cooling.
- Automatic washing and descaling system.
- Rinse function.
- Washing system using Dual Power-Pearls microgranules for standard models.
- Liquid chemical cleaner dispenser by W

models or for standard models with GPAT accessory.

- 10 sachets of Dual Power-Pearls cleaner supplied as Standard.
- 6 fan speeds with static function.
- Fan direction autoreverse function.
- Steam condenser discharge temperature control.
- IPX5 water protection rating.
- Cooking chamber lighting with LED lights.
- Preset for control panel display using mirror software, compatible with all operating systems.
- Pre-set for remote control of power peaks.
- Connectable as standard to the APO.LINK portal for remote control.

OPTIONALS

- SMOK smoker.
- FMP pasteuriser.
- KIOT wireless connection.
- Second KATSS (fine tip) vacuum cooking probe.
- Second KATSM multipoint cooking probe.
- Spray gun.
- Fat filter.

ACT.O AUTOMATIC WASHING



Effective kitchen water management systems.

ACT.O actively manages the water system, delivering impressive savings during both washing and cooking but with washing efficacy and cooking quality unchanged. Lower running costs and better environmental safeguards.

The **new closed-circuit automatic washing system** is equipped with a high-efficiency recirculation pump, enabling an up to 50% reduction in water and cleaner consumption.



AUTOMATIC DESCALING

CONSTANT PERFORMANCE AND RELIABILITY OVER TIME

The ACT.O descaling process is effective even in case of intensive use of the oven with steam cooking modes and without softener.

CLEANER AND DESCALER

HIGH-PERFORMANCE CHEMICALS
ACT.O enables a dual cooking chamber washing system:

- Dual ATClean² liquid cleaner and ATKalc.
- Dual Power-Pearls and CALPEARLS microgranules, which are easier to store.

AUTOMATIC DISPENSER

TOTAL OPERATOR SAFETY

The dispenser ensures automatic cleaner and descaler (liquid) intake with no need for the operator to handle the chemical product.

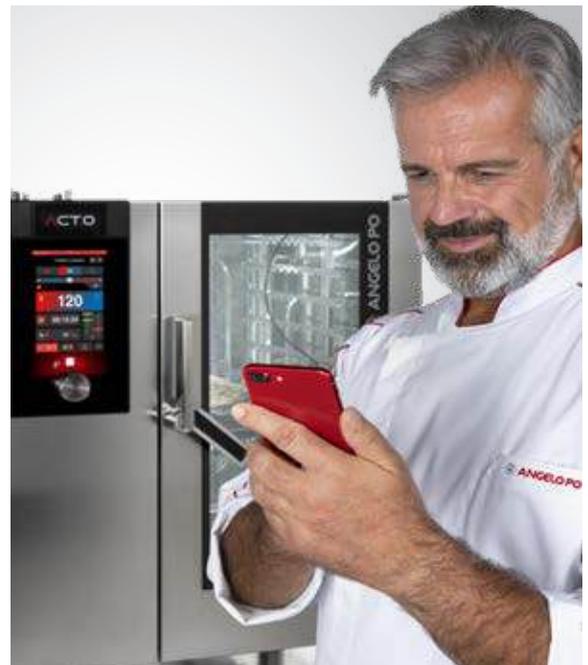
The operator can decide to switch from liquid to microgranule products at any time.

ACT.O SMART COOKING INTERNET OF THINGS

The ACT.O research and development project began by listening to people and their demands.

ACT.O responds to the need for **effective communication in every professional kitchen.**

Equipped as standard with an IoT device, ACT.O becomes even easier to use and to manage from remote, from anywhere in the restaurant, by both the executive chef and the manager. Connectable as standard (without other accessories) to the **APO.LINK** portal.



ICON7000
920 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

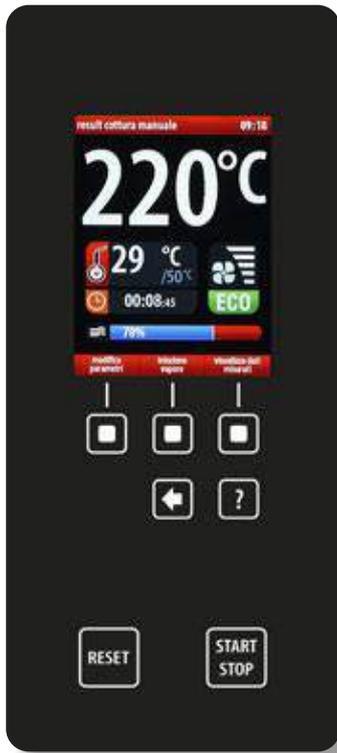
OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

COMBISTAR FX

FUNCTIONS AND MAIN FEATURES

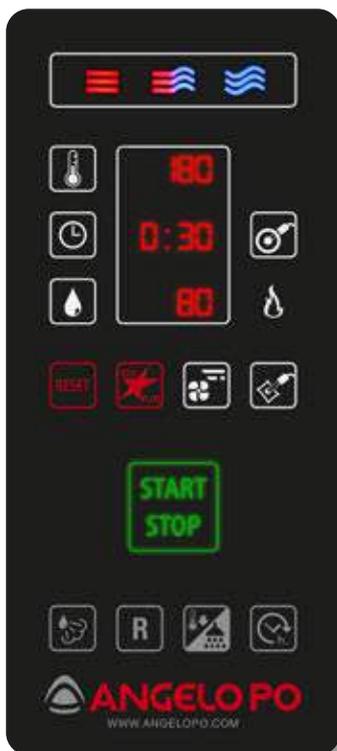


TOP MODEL - LEVEL 3

- Multi-Function Combi Oven with digital controls and EVC high-visibility colour interactive interface.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Different cooking modes with automatic programs cooking library C3, stored and programmable cooking processes library CF3, CMP functions, FAVOURITES and PERSONALIZED from manual selection.
- It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Pre-Setting for smoke with accessory SMOK, for pasteurization with accessory FMP.
- **Multicooking** function for cooking through multi-timer with 20 containers, **Multieasy** for a simultaneous use of compatible programs of cooking, **Multicore** for the simultaneous use of two core probes, **help on line (UMB)** with the user manual on display.
- **ECO function** for the consumption reduction in cooking and washing.
- **Automatic washing programs** with triple-action sanitizing effect in the cooking

chamber TAS, washing drain function ADC, long rinsing TMC and short rinsing SPLASH. Decalcification program.

- Control panel with interactive interface, active EVC display. Data selection control knob, backlit touchsensitive keys. **Viewing function of recipes with photos and videos through USB.**
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Multi-point temperature core probe** with progressive density PDP.
- Download- Upload information (HACCP, cooking, ...) through **USB** Key.
- Pre-setting for remote control of power peaks.
- Start-up time selection.



PLUS MODEL - LEVEL 2

- Multi-Function Combi Oven with digital controls, LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 20 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Pre-Setting for smoke with accessory SMOK.
- **ECO function** for the consumption reduction in cooking and washing.
- **Semi-automatic washing programs** with double-action sanitizing effect in the cooking chamber SC2.
- Data selection control knob, backlit touchsensitive keys.

- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power (gas models), AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Single-point temperature core probe.**
- Pre-setting for remote control of power peaks.
- Delayed start function.

COMBISTAR FX

TABLE OF COMPARISON FOR THE CONFIGURATION POSSIBILITIES

	LEV.	3	2
ECO energy saving functions in cooking and washing		•	•
PLUS extra power function (gas)		•	•
APM power modulation function (gas)		•	•
APM power modulation function (electric)		•	
Multieasy function, simultaneous use of compatible cooking programs		•	
Multicooking function, multi-timer for simultaneous cooking		•	
Multicore function, simultaneous use of two core temperature probes		•	
Cook&Chill function for automatic cooking and chilling		•	
Possibility of referring to the User Manual on oven control panel		•	
Start-up time selection		•	
100% automatic washing with triple action sanitizer TAS		•	
Automatic washing with double action sanitizer SC2			•
Automatic washing with ADC drain		•	
Long TMC rinsing and short Splash rinsing		•	
100% automatic C3 cooking programs		•	
Library of 18-phased cooking programs, CF3 Save As command (150 already stored programs)		•	
CMP page for personalized cooking		•	
Advice on which accessory to use ACA function		•	
Cookbook with pictures		•	
Display of set and current cooking values		•	•
Library of 4-phased cooking processes, (99 already stored programs)			•
Multipoint core temperature probe with progressive density PDP		•	
Singlepoint core temperature probe			•
Low temperature steam and superheated steam		•	•
DCR direct humidity control + DSG dual level steam generation while cooking		•	
UR2 active humidity control + DSG dual level steam generation while cooking			•
AOC cooking environment active control system with overpressure		•	•
RDC + EVOS steam generation system		•	•
Food regeneration programs		•	•
Low Temperature, Delta T and Smoking programs		•	•
Banqueting, Holding, Drying and Vacuum programs		•	
Saving function for personalized cooking		•	
6-speed MCF fan with static function		•	
3-speed fan with static function			•
Auto-reverse AWC function to reserve fan rotation direction		•	•
EVC interactive graphic display		•	
Automatic preheating and cooling		•	•
Manual steam injection		•	•
Cooking time control and SBS steam injection per second function		•	
Self-diagnosis with malfunctioning alarms		•	•
Drainage and steam condenser temperature control		•	•
IPX5 protection against water		•	•
Double toughened glass door		•	•
Door with intermediate block position		•	•
Halogen lighting		•	•
Detergents		•	
Pull-out rack supports		•	•
Height-adjustable feet		•	•
Water connection pipes		•	•
Handbook with cooking advice		•	•
USB interface for computer upload and download (HACCP, various cooking modes...)		•	
Serigraphy of Angelo Po logo		•	o
ACCESSORIES			
CCM personalized logo serigraphy		o	o
SMOK smoking kit		o	o
FMP pasteurization kit		o	
KSFMS second core temperature probe for vacuum packing		o	o
Connection cable to print cooking data		o	o
Spray gun		o	o
Fat filter		o	o

• = Standard

o = Optional



INTENSIVE POULTRY COOKING

EASY, CLEAN WITH ACT.O

Angelo Po produces specialist **combi ovens for roasting and spit-roasting whole chickens and fatty meats.**

The standard features of ACT.O oven are expanded with special functions, which deliver unbeatable operator convenience, improved ergonomics and, above all, easy, clean poultry cooking.

BENEFITS

Automatic cooking fat removal actually during the cooking processes enables:

- 1. perfect cooking results** for roasting and spit-roasting whole chickens and fatty meats;
- 2. excellent returns on sales**, as the meat remains **succulent, minimising weight loss**;
- 3. cleaner oven and working environment**, meaning less energy use for cleaning.

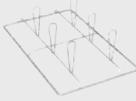
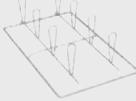
HOW IT WORKS

The cooking fats are collected in the oven's cooking chamber and run off **automatically** into the tank installed in the oven's stand, with no operator action required at any time in the cooking programme. The tank underneath the oven can then be handled **easily** and **cleanly** by the operator at the end of the cooking cycle.

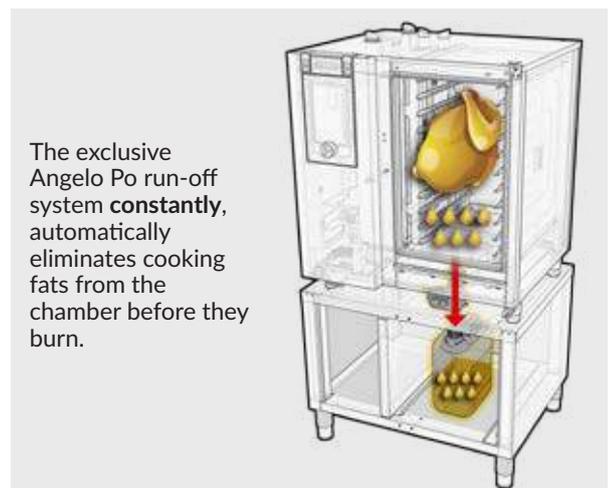
Every oven specially equipped for intensive poultry cooking can also be used for any other cooking process! Delicatessen or pastries!

OVENS AND ACCESSORIES FOR POULTRY COOKING

Complete your oven with the specific accessories for **easy, quick, clean fitting and handling of containers, racks and fat tanks.**

OVEN	Oven support (2 fat collection tanks included)	Chicken grids	HANDLING BY TROLLEY		
			Trolley	Trays / grids holder structure	Sliding guide
 AT61ECW	 TBATP610	 G11P6 • G11P8 • G11P10	 C610N	 TRG811	 GS11
 AT101ECW	 TBATP610	 G11P6 • G11P8 • G11P10	 C610N	 TRG1211	 GS11
 AT122ECW	 TBATP812	 G11P6 • G11P8 • G11P10	 C812N	 SRG4P21	 GS21

Model	AT61ECW	AT101ECW	AT122ECW
Capacity in GN containers	6 x 1/1	10 x 1/1	12 x 2/1 - 24 x 1/1
Capacity of GN 1/1 chickens grids	2	3	8
N° of chickens per cooking cycle	16 ÷ 20	24 ÷ 30	64



COMBISTAR BX

FUNCTIONAL FEATURES

BX SETTING

- Multi Function Combi Oven with digital control panel and LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100
- Combined from 30°C to 250°C and steam % from 10 to 90
- Steam from 30°C to 125°C.
- Cooking modes: manual or programmable setting, 6 programs in 3 stages (standard 3 reheating programs and 3 cooking programs, all editable).
- Pre-setting for vacuum core probe and smoking SMOK accessories.
- For standard models, washing program with SC2 dual sanitising effect, with manual sprinkling of cleaners. For W models, washing system with fully automatic TAS triple sanitising effect, liquid cleaner dispenser with no operator handling required. Long TMC and short SPLASH rinses.
- Data selection control knob, selection push buttons.
- RDC + EVOS steam generator with low management cost. Manual steam injection.
- Active control functions: APM power control (gas models), AOC automatic cooking control.

- Functions for active control of: power APM (gas models); AOC cooking environment control with slight controlled, modulated overpressure; UR2 humidity control; AWC fan autoreverse; 2 fan speeds (1 on-off); PTM temperature trend monitoring; dual level steam generation (DSG).
- Alarm reset key. Selfdiagnosis with malfunction alarms. Permanent lighting with halogen lamp.
- Automatic Cooling and Preheating.
- Pre-setting for remote control of power peaks.
- Delayed start function.

The BX61... and BX101... container rack runners are designed for GN and 60x40 containers.

OPTIONAL

- Cooking core probe (KSBX11LN, KSBX21LN).
- Vacuum core probe (only together with product core probe) (KSQCF).



	BX	BX...W
APM power modulation function (gas)	•	•
SC2 Semi-automatic Washing	•	-
TAS triple sanitising effect 100% automatic washing system	-	•
Automatic liquid chemical cleaner dispenser (cleaner and descaler)	-	•
SMOK Smoker	o	o
Display of set and current cooking values	•	•
6 programs: 3 generation and 3 cooking in 3 phases	•	•
Single Point cooking probe	o	o
KSFMS second vacuum core probe	o	o
Low temperature steam and superheated steam	•	•
UR2 active humidity control while cooking + dual level steam generation (DSG)	•	•
AOC cooking environment active control system with overpressure	•	•
RDC + EVOS steam generation system	•	•
Reheating programs	•	•
2-speed fan	•	•
AWC autoreverse to reserve fan rotation direction	•	•
Digital controls	•	•
Data selection knob with push function to confirm data	•	•
Automatic preheating and cooling	•	•
Manual steam injection	•	•
Temperature setting °C or °F	•	•
Self-diagnosis with malfunctioning alarms	•	•
Drainage and steam condenser temperature control	•	•
IPX5 protection against water	•	•
Double toughened glass door	•	•
Halogen lighting	•	•
Spray gun and fat filter	o	o
Pull-out rack support	•	•
Height-adjustable feet	•	•
Water connection pipes	•	•
Handbook with cooking advice	•	•
Connection cable to print cooking data	o	o
Technical assistance information	•	•
Delayed start function	•	•

• = Standard

o = Optional



PRACTICO

FUNCTIONAL FEATURES



PRACTICO SETTING

- Control panel with capacitive touchscreen, high resolution 7" LCD interface, with swipe function. Programmable (300 programs - up to 18 consecutive cooking stages).
- Multilingual interface.
- Convection cooking from 10 to 300°C, steam from 30 to 125°C and combi from 30 to 250°C.
- Execution time for cooking processes from 0 to 40 hours, cooking time control to the second, infinite function.
- Immediate, energy-saving steam generation.
- 3 levels of steam control.
- Saved program library.
- Delta T and low temperature cooking programs.
- Regeneration program.
- Holding program.
- MultiRail container rack for a variable number of containers h.65 ÷ 20 mm.
- Fan autoreverse function in response to cooking cycle duration.
- 6 fan speeds.
- Fan stop with door opening.
- 100% automatic washing (with no handling of chemical).
- 4 washing programmes, 1 semi-automatic, 1 automatic rinse.
- Automatic cooling and preheating.
- Core probe, with external connection, multipoint with 5 sensors, supplied as standard.
- LED lighting in cooking chamber.
- USB port for download and upload (cooking programs, software updates, HACCP data, oven backup, images).
- Connectable as standard to the APO.LINK portal for remote control.

COMBI OVENS

TECHNICAL NOTICES

Model ACT.O	AT61...	AT101...	AT82...	AT122...	AT201...	AT202...
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925	645x650x1454	890x825x1460
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (67,5)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Portions for cooking process *(n°)	85	140	223	335	280	560

Model COMBISTAR FX	FX61... 2/3	FX101... 2/3	FX82... 2/3	FX122... 2/3	FX201... 2/3	FX202... 2/3
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925	645x650x1454	890x825x1460
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Portions for cooking process *(n°)	85	140	223	335	280	560

Model COMBISTAR BX	BX61...	BX101...	BX82...	BX122...
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925
Capacity in GN containers (Container clearance mm)	6 x 1/1 (66)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	6 (42,5)	10 (42,5)	-	-
Portions for cooking process *(n°)	85	140	223	335

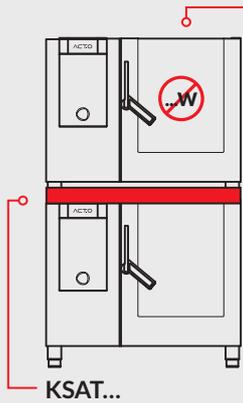
Model PRACTICO	TT623	TT61	TT101
Cooking chamber dim. (mm)	400x369x390	400x534x390	400x534x590
Capacity in GN containers h 40 mm (Container clearance mm)	6 x 2/3 (55)	6 x 1/1 (55)	10 x 1/1 (55)
Portions for cooking process *(n°)	45	60	85

Special voltages and frequency on request. • * Figure refers to ovens with GN capacity. • Water intake pipe: 3/4" • Water drain mm 40 • H2O pressure Bar 2

COMBI OVENS

CONFIGURATION OF SUPERIMPOSED OVENS

ACT.O



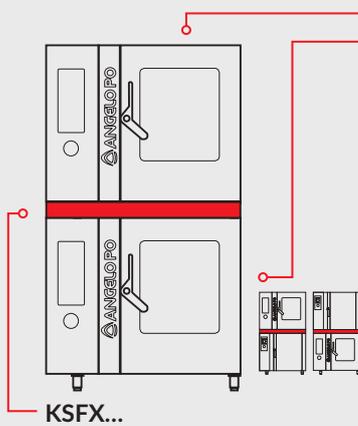
AT...	AT... W **	KSAT...	↕* cm
AT61E...	AT61E	KSAT11E	98x96x154,5
AT61G...	AT61G	KSAT11G	
AT61G...	AT61G	KSAT11G	
AT101E...	AT61E	KSAT11E	98x96x188,5
AT101G...	AT61G	KSAT11G	
AT101G...	AT61G	KSAT11G	
AT82E...	AT82E...	KSAT82E	118x118x200
AT82G...	AT82G...	KSAT82G	
AT82G...	AT82G...	KSAT82G	

* height including 150 mm feet for bottom oven and smoke exhaust flue and/or vents

** the top oven can be equipped with 100% automatic washing using the GPATKS kit

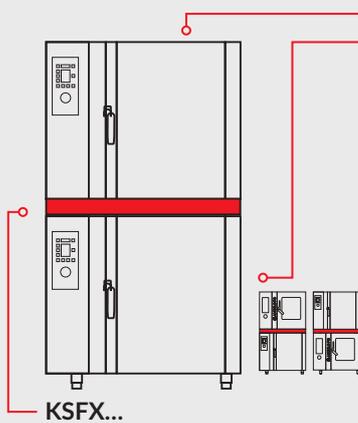
The top oven CANNOT BE AW

COMBISTAR FX / BX



FX...	FX...	KSFX....	↕* cm
FX61E...	FX61E...	KSFX11E	92x94x159
FX61G...	FX61G...	KSFX11G	
FX61G...	FX61G...	KSFX11G	
FX101E...	FX61E...	KSFX11E	92x94x183,5
FX101G...	FX61G...	KSFX11G	
FX101G...	FX61G...	KSFX11G	
FX82E...	FX82E...	KSFX82E	122,5x117x189
FX82G...	FX82G...	KSFX82G	
FX82G...	FX82G...	KSFX82G	

* height including 100 mm feet for bottom oven and vents

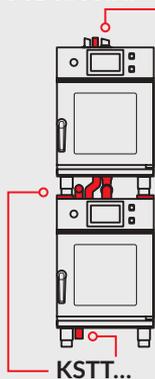


BX...	BX...	KSFX...	↕* cm
BX61E...	BX61E...	KSFX11E	92x94x159
BX61G...	BX61G...	KSFX11G	
BX61G...	BX61G...	KSFX11G	
BX101E...	BX61E...	KSFX11E	92x94x183,5
BX101G...	BX61G...	KSFX11G	
BX101G...	BX61G...	KSFX11G	
BX82E...	BX82E...	KSFX82E	122,5x117x189
BX82G...	BX82G...	KSFX82G	
BX82G...	BX82G...	KSFX82G	

* height including 100 mm feet for bottom oven and vents

CHICKENSTAR VERSION: NO possibility to place another oven or blast chiller under this model.
ALL models of COMBISTAR BX and COMBISTAR FX are interchangeable.

PRACTICO



TT...	TT...	KSTT...	↕* cm
TT623	TT623	KSTT23	51,3x75x164
TT61	TT61	KSTT11	51,3x91,6x164
TT101	TT61	KSTT11	51,3x91,6x189

* height including foot/frame/chimney/vents/handle



TT...	TT...	TATTS...	↕* cm
TT623	TT623	TATTS23	51,3x75x189
TT61	TT61	TATTS11	51,3x91,6x189

TATTS...

COMBI OVENS

SPECIAL ACCESSORIES

COMPATIBILITY BETWEEN SPRAY GUN AND TANKS

	LDR610	KSAS	KSAS21	LDR610 + KSAS	LDR610 + KSAS21	LDRAT	KSTCAT11	LDRAT + KSTCAT11	KSET11	LDRAT + KSET11
FX61...3 FX101...3 BX61...W BX101...W	✓	✓		✗						
FX82...3 FX122...3 BX82...W BX122...W	✓		✓		✗					
AT61... AT101...						✓	✓	✗		
AT61...+ AT101... 						✓	✓	✓		
TT...						✓			✓	✗

NB: the tank kits cannot be installed on the ovens models dedicated to the intensive cooking of poultry AT... C.

Characteristics of the special accessories



KATSC: 7-pin connector for installation on the control panel to allow use of second external core probe (multipoint KATSM or vacuum KATSS) on ACT.O. The oven can take either of the two accessory probes depending on requirements. Complete with magnetic protective cap to be fitted when not in use.

KIOT: electronic antenna allowing the ACT.O oven to be connected to an existing Wi-Fi network. For installation inside the oven's control panel.

GPAT: accessory kit for automatic supply of cleaner and descaler. For installation in the bottom of the rear of standard ACT.O ovens. Can be adapted for 1/1 GN ovens. Includes the hoses for insertion in the containers (to be placed no more than 2 m from the oven). External structure in AISI 304 stainless steel. Supplied as standard with all "W" version ACT.O ovens.

ATINSTL2: ACT.O oven installation kit, includes water intake hoses, filters and special drain hose. The installation hoses (without filters) are supplied as standard in COMBISTAR models.

GRIBS11: AISI 304 stainless steel GN 1/1 grill, with special design for cooking spare ribs and chops in combi ovens, arranged vertically in three parallel rows: hot air cooking at 265 °C with 30% humidity.

GR11AL: 3003 alloy grill, ideal for grilling meat, fish and vegetables: hot air cooking 245°C with 0% humidity.

TSPG11: GN 1/1 tray in non-stick aluminium alloy: smooth side for pizza and ribbed side for cooking thin foods. Use smooth side for pizza/focaccia (fresh or defrosted): dry mode at 260°C or 230°C with humidity from 30 to 60%. Use ribbed side for paillards, escalopes, finely cut vegetables, small fish: dry mode at 240°C with humidity 0%.

BFR...F4: made in stainless steel mesh, ideal for frying: dry mode at 215°C with humidity 0%.

T...S....: tray in non-stick coating 3003 aluminium alloy. Moulds Ø 12,5 cm, ideal for fried eggs and pies: dry mode at 220°C and humidity 20%.

TM...ALA2: micro-perforated tray in 3003 alloy with non-stick coating, ideal for bread-making and pastries: hot air cooking 225° with 0% humidity.

T...FE...: rectangular iron enameled tray, ideal for braising: combined cooking at 145°C and humidity 40%.

KAFX...: AISI 304 component section air filter for BX61/101 (11) and BX82/122 (21) ovens. For use in kitchens where the air is contaminated with cooking fats. Standard on ACT.O and COMBISTAR FX ovens, it can be removed and washed in the dishwasher regularly.

COMBI OVENS

RECOMMENDATIONS AND ADVICE

Water Connection

The appliance must be supplied with drinking water having the characteristics shown in the table. If these characteristics are not complied with the appliance might suffer damage; a water treatment device should therefore be installed.

Parameters to be checked	Value
Pressure	FX-BX-TT 200÷400 kPa (2÷ 4 bar) AT 100÷400 kPa (1÷ 4 bar)
Instantaneous water flow (l/h)	15 l/h (AT 61) (*) 15 l/h (AT 101) (*) 24 l/h (AT 82) (*) 24 l/h (AT 122) (*) 30 l/h (AT 201) (*) 48 l/h (AT 202) (*) 9 l/h (FX 61 - BX61) (*) 12 l/h (FX 101 - BX101) (*) 17,5 l/h (FX 82 - BX82) (*) 17,5 l/h (FX 122 - BX122) (*) 24 l/h (FX 201) (*) 32 l/h (FX 202) (*) 18 l/h (TT61)(*) 18 l/h (TT623)(*) 18 l/h (TT101) (*)
pH	7÷8,5
TDS - Total Dissolved Solids	40÷150 ppm
Hardness	3÷9°f (1,5÷5°d, 2,1÷6,3°e, 30÷90 ppm)
Langelier index (Recommended) (**)	>0,5
Salt and metallic ion content	
Requested	Chlorine <0,1 mg/l Chlorides <10 mg/l Sulphates <30 mg/l
Recommended (**)	Iron < 0,1 mg/l Copper < 0,05 mg/l Manganese < 0,05 mg/l

(*) The value refers to the amount of water needed for steam production inside the cooking chamber.

(**) Values different from these parameters may cause corrosion if combined with wrong use and environment.

It is sole responsibility of the operator / purchaser / owner of this equipment to verify that the supply water, treated or not upstream of the water connection , falls within the standard values published in this document. Failure to comply with these values may damage the equipment and void the manufacturer's warranty of the damaged parts.

Recommendations for Cleaning

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Recommendations for manual cleaning

For washing and rinsing	Drinking water at room temperature
For cleaning and drying	Non-abrasive cloth which does not leave any lint
Recommended detergents	Detergents containing max. 5% caustic soda, 5% potash
Products for eliminating unpleasant smells	Polishes containing citric acid, acetic acid

Automatic washing products

Angelo Po detergents are designed to optimize and guarantee the best performance over time and durability of the ovens. Only original Angelo Po detergents can guarantee:

- a troublefree oven operation over time
- the maximum possible lifetime of the components
- the highest hygiene and safety standards
- the best cleaning results.

ATTENTION: only the use of Angelo Po detergents allows you to fully benefit from all the coverage provided by the guarantee on Angelo Po ovens.

You can find our detergent products on the section pages: contact our sales offices for availability and prices.

Products	Description	Ovens
DUAL ATCLEAN ²		ACT.O AT... PRACTICO TT...
STARCLEANFX	Liquid detergent	PRACTICO TT... COMBISTAR FX..3 / BX..W
STARCLEANFM		COMBISTAR FX..3 / BX / FM
DUAL POWER-PEARLS	Detergent in microgranules	ACT.O AT...
ATCAL	Liquid descaler	ACT.O AT... PRACTICO TT...
CALPEARLS	Descaler in microgranules	ACT.O AT...
STARBRIGHTFX		PRACTICO TT... COMBISTAR FX..3 / BX...W
STARBRIGHTFM	Liquid rinse aid	FM
1OVENDEGR21	Double action liquid detergent/rinse aid	COMBIFIT CF

Descaling program alert

For ACT.O, COMBISTAR FX level 3 and PRACTICO, you are advised to set the "Descaling alert time" in the User Parameters. After this time, the appliance will alert you that a descaling wash is necessary. The oven is set in OFF mode by default.

SPECIAL COOK&CHILL

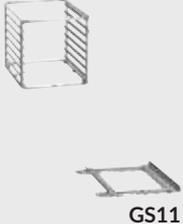
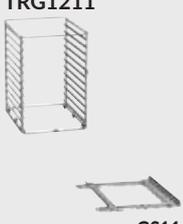
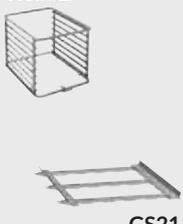
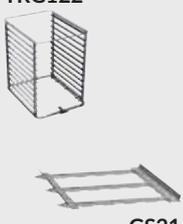


Choose Angelo Po professional cooking and blast chilling appliances.

All combi ovens and blast chillers/freezers in the price list are suitable for Cook&Chill operation.

CONTAINERS HANDLED ON A TROLLEY

Container transfer from oven to blast chiller, and vice-versa, is possible thanks to combi oven, blast chiller and trolley compatibility. Refer to the table below for compatibility and the accessories required.

COMBI OVENS	ARI.O / BLITZ	IDE.O	Trolley for Roll-In rack	Accessories for combi ovens	Accessories for Blast Chiller/Freezer
 AT61... • FX61... • BX61...	 RE101S	 OF101S	 C610N	 TRG811 GS11	 GS11A
 AT101... • FX101... • BX101...	 RE101S	 OF101S	 C610N	 TRG1211 GS11	 GS11A
 AT82... • FX82... • BX82...	-	 OF72S	 C812 • C812N*	 TRG82 GS21	 GS21A
 AT122... • FX122...	-	 OF102S	 C812 • C812N*	 TRG122 GS21	 GS21A
 AT201... FX201... AT202... FX202...	 BFR201R BFR202R BFP202R	-	Trolley already included in the oven	-	-

* Trolley code for AT models.

SPECIAL COOK&CHILL



STACKED OVEN AND BLAST CHILLER



The combi oven and blast chiller stacking system allows cooking and chilling to be performed in just 1 m² within the kitchen.

COMBI OVENS	ARI.O	IDE.O/ CHILLSTAR ECO ⁺	Accessories for Blast Chiller/Freezer
 <p>TT623 • AT61... • FX61... • BX61... • TT61</p>	 <p>RE51H</p>	 <p>OF51H • GF51H</p>	-
 <p>TT101... AT101... • FX101... • BX101...</p>	 <p>RE51H</p>	 <p>OF51H • GF51H</p>	-

COOK&CHILL



WATER TREATMENT

Devices for the treatment of steam generation water in combination ovens

The right water treatment for steam generation in the ovens allows to:

- remove the limescale formation of in the oven
- improve the quality of the steam used in cooking food
- protect the oven from aggressive substances in the water
- keep constant the oven performance.

It is recommended to apply the filtering devices directly to the mains water,

without pre-treatment with a centralized salt softener. So pay attention to which water is analyzed. For this and other aspects, you can view the information document on filtering devices on our site.

To choose the right filter device according to the oven model, follow these steps:

1. check the characteristics of the water, measuring total hardness, temporary

hardness and conductivity; if not already in possession, you can order: spare part kit Total and Temporary Hardness code 3435910 spare part kit conductivity meter code 3436190

2. identify the average consumption of the oven model (see table)
3. to receive information on which filter to use, contact our sales offices with the data to the previous two points and the desired duration of the filter.

Model	TT623	TT61	TT101	BX-FX-AT61	BX-FX-AT101
					
Water consumption for steam generation l/h	6 x GN 2/3	6 x GN 1/1	10 x GN 1/1	6 x GN 1/1	10 x GN 1/1
Convection mode	-	-	-	-	-
Combination mode	1,1	1,6	5,5	5,3	5,3
Steam mode at max level	4,6	6,8	13,7	13,1	13,2
Prevailing Convection mode (70%)	0,7	1	2,5	2,4	2,4
Prevailing Combination mode (70%)	1,2	1,8	5,2	5	5
Prevailing Steam mode (70%)	3,3	4,9	10,1	9,7	9,8
Balanced Convection-Steam-Combination mode	1,9	2,8	6,4	6,1	6,2
Example of oven use 7h / day					
Convection mode	5	7	17	17	17
Combination mode	9	13	36	35	35
Steam mode	23	35	71	68	69
Balanced Convection-Steam-Combination mode	13	20	45	43	43
Decarbonation FILTER*	PC50S	PC50S	PC50S	PC50S	
Decarbonation FILTER*				PC110S	PC110S
Demineralization FILTER*	PC110X	PC110X	PC110X	PC110X	PC110X

* general advice with water 10° DH

WATER TREATMENT

TECHNICAL INFORMATION



ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

MONOLITHE

AT - FX - BX - TT

Model	BX-FX-AT82	BX-FX-AT122	FX-AT201	FX-AT202
				
Water consumption for steam generation l/h	8 x GN 2/1	12 x GN 2/1	20 x GN 1/1	20 x GN 2/1
Convection mode	-	-	-	-
Combination mode	7,7	7,8	10,5	14
Steam mode at max level	19,3	19,5	26,3	35
Prevailing Convection mode (70%)	3,5	3,5	4,7	6,3
Prevailing Combination mode (70%)	7,3	7,4	10	13,3
Prevailing Steam mode (70%)	14,3	14,4	19,4	25,9
Balanced Convection-Steam-Combination mode	9	9,1	12,3	16,4
Example of oven use 7h / day				
Convection mode	24	25	33	44
Combination mode	51	52	70	93
Steam mode	100	101	136	182
Balanced Convection-Steam-Combination mode	63	64	86	114
Decarbonation FILTER*	PC110S	PC110S		
Decarbonation FILTER*	P120SY	P120SY	P120SY	P120SY
Demineralization FILTER*	P120SYX	P120SYX	P120SYX	P120SYX

* general advice with water 10° DH

COMBI OVENS ACT.O

AT61

Multi-functional combi oven 4.0 capacity 6 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. Available in R

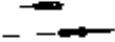
version with reversed door opening (from right to left). They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

MOD.	DESCRIPTION				
	AT61EW ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT61E ACT.O ELECTRIC COMBI OVEN 6X1/1 GN	92x89,5x83,6	12		400V 3N~/ 230V 3~/ / 50Hz
	AT61EWR ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT61ER ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT61ECW ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	92x89,5x83,6	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT61GW ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz
	AT61G ACT.O GAS COMBI OVEN 6X1/1 GN	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz
	AT61GWR ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz
	AT61GR ACT.O GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x83,6	14	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92x66x63
	TBATA690	OPEN RAISED STAND (90 CM H) FOR ACT.O OVENS	92x66x84
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610	
	TBATA69V	CONTAINER RACK FOR OPEN STAND H. 90 CM TBATA690	41x52,2x67,5
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90x80x55
	TBATP610	STAND WITH DOORS FOR 1/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	90x80x55
	KRTB610	4 SWIVELLING WHEELS	
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6
	KSTBAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON OPEN STAND	71x50x10
	KSTCAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON CLOSED STAND/WORKTOP	76x50x10
	RGP5AT	60X40 CM GRID RACK FOR ACT.O OVENS 6X1/1 GN	47,5x54x7
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43

ACCESSORIES

	MOD.	DESCRIPTION				
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	GPAT	ACT.O DETERGENT/DESCALER DISPENSER	15x17x10			
	GPATKS	ACT.O DETERGENT/DESCALER DISPENSER FOR TOP SUPERIMPOSED OVENS	18x25x10			
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	SCAT61	HEAT SHIELD FOR LEFT SIDE PANEL	5,2x72x68,5			
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			
	KSAT11E	STACKABLE CONFIGURATION KIT - LOWER ELECTRIC ACT.O OVEN	78x82x25			
	KSAT11G	STACKABLE CONFIGURATION KIT - LOWER GAS ACT.O OVEN	78x82x25			
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	KVCT610	STEAM CONDENSER FOR COMBI OVENS	21x48x27			
	CFAT11	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50			
	CFAT11A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50	0,42	230V 1N~ / 50 ÷ 60Hz	
	CFAT11AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 1/1	92,1x108x65	0,42	230V 1N~ / 50 ÷ 60Hz	
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			

COMBI OVENS ACT.O

AT101

Multi-functional combi oven 4.0 capacity 10 containers 1/1 GN. 10 " touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. Available in R

version with reversed door opening (from right to left). They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

MOD.	DESCRIPTION				
	AT101EW ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x107,1	17		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT101E ACT.O ELECTRIC COMBI OVEN 10X1/1 GN	92x89,5x107,1	17		400V 3N~/ 230V 3~/ / 50Hz
	AT101EWR ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x107	17		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT101ER ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x107	17		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT101ECW ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	92x89,5x107,1	17		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT101GW ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92x89,5x107,1	19,5	0,8	230V 1N~/ 50Hz
	AT101G ACT.O GAS COMBI OVEN 10X1/1 GN	92x89,5x107,1	19,5	0,8	230V 1N~/ 50Hz
	AT101GWR ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92x89,5x107,1	19,5	0,8	230V 1N~/ 50Hz
	AT101GR ACT.O GAS COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x89,5x107,1	19,5	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92x66x63			
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610				
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90x80x55			
	TBATP610	STAND WITH DOORS FOR 1/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	90x80x55			
	KRTB610	4 SWIVELLING WHEELS				
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			
	KSTBAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON OPEN STAND	71x50x10			
	KSTCAT11	TANK KIT FOR ACTO OVEN ...W GN 1/1 ON CLOSED STAND/WORKTOP	76x50x10			
	RGP8AT	60X40 CM GRID RACK FOR ACT.O OVENS 10X1/1 GN	71,8x54x7			
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94			
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4			
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65			
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66			
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65			
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	GPAT	ACT.O DETERGENT/DESCALER DISPENSER	15x17x10			
	GPATKS	ACT.O DETERGENT/DESCALER DISPENSER FOR TOP SUPERIMPOSED OVENS	18x25x10			
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	SCAT101	HEAT SHIELD FOR LEFT SIDE PANEL	5,2x72x93			
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			
	KSAT11G	STACKABLE CONFIGURATION KIT - LOWER GAS ACT.O OVEN	78x82x25			
	KSAT11E	STACKABLE CONFIGURATION KIT - LOWER ELECTRIC ACT.O OVEN	78x82x25			
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	KVCT610	STEAM CONDENSER FOR COMBI OVENS	21x48x27			
	CFAT11	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50			
	CFAT11A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 1/1	92,1x108x50	0,42	230V 1N~ / 50 ÷ 60Hz	
	CFAT11AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 1/1	92,1x108x65	0,42	230V 1N~ / 50 ÷ 60Hz	
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			

COMBI OVENS ACT.O

AT82

Multi-functional combi oven 4.0 capacity 8 containers 2/1 GN or 16 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with

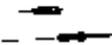
automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

	MOD.	DESCRIPTION				
	AT82EW	ACT.O ELECTRIC COMBI OVEN 8 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x99,2	19,6		400V 3N ~ 50 ÷60 Hz
	AT82E	ACT.O ELECTRIC COMBI OVEN 8X2/1 GN	118,1x108,4x99,2	19,6		400V 3N ~ 50 ÷60 Hz
	AT82GW	ACT.O GAS COMBI OVEN 8 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x99,2	27	0,55	230V 1N~ / 50Hz
	AT82G	ACT.O GAS COMBI OVEN 8X2/1 GN	118,1x108,4x99,2	27	0,55	230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	TBATA812	OPEN STAND WITH LOWER SHELF FOR ACT.O OVENS 2/1 GN	86x118,1x58,5			
	TBATA82V	CONTAINER RACK FOR OPEN STAND TBATA812	76x16x42			
	TBATC812	STAND WITH DOORS FOR ACT.O OVENS 2/1GN	117,7x91,3x58,6			
	KRTB610	4 SWIVELLING WHEELS				
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			
	C812N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x88,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6			
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8			
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62			
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	GPAT	ACT.O DETERGENT/DESCALER DISPENSER	15x17x10			
	GPATKS	ACT.O DETERGENT/DESCALER DISPENSER FOR TOP SUPERIMPOSED OVENS	18x25x10			
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			
	KSAT82G	STACKABLE CONFIGURATION KIT - LOWER GAS ACT.O OVEN	86x124x54			
	KSAT82E	STACKABLE CONFIGURATION KIT - LOWER ELECTRIC ACT.O OVEN	86x124x54			
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	CFAT21	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50			
	CFAT21A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50	0,42	230V 1N~ / 50 ÷ 60Hz	
	CFAT21AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 2/1	118x126x65	0,42	230V 1N~ / 50 ÷ 60Hz	

COMBI OVENS ACT.O

AT122

Multi-functional combi oven 4.0 capacity 12 containers 2/1 GN or 24 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with

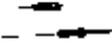
automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. ACT.O INTENSIVE POULTRY COOKING version accessories table: see the introductory section to this chapter. They can be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

	MOD.	DESCRIPTION				
	AT122EW	ACT.O ELECTRIC COMBI OVEN 12 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x125,2	27,5		400V 3N ~ 50 ±60 Hz
	AT122GW	ACT.O GAS COMBI OVEN 12 X GN 2/1 WITH AUTOMATIC WASHING	118,1x108,4x125,2	32	0,6	230V 1N~ / 50Hz
	AT122ECW	ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER	118,1x108,4x125,2	27,5		400V 3N ~ 50 ±60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	TBATA812	OPEN STAND WITH LOWER SHELF FOR ACT.O OVENS 2/1 GN	86x118,1x58,5			
	TBATA82V	CONTAINER RACK FOR OPEN STAND TBATA812	76x16x42			
	TBATC812	STAND WITH DOORS FOR ACT.O OVENS 2/1GN	117,7x91,3x58,6			
	TBATP812	STAND WITH DOORS FOR GN 2/1 GN ACT.O POULTRY OVENS - 2 FAT TANKS INCLUDED	117,7x91,3x58,6			
	KRTB610	4 SWIVELLING WHEELS				
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			
	C812N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x88,5			
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6			

ACCESSORIES

	MOD.	DESCRIPTION				
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3			
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86			
	SRG4P21	REMOVABLE RACK FOR 8 CHICKEN GRIDS	58x80x80			
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	CFAT21	INTEGRAL OVEN HOOD WITHOUT MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50			
	CFAT21A	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR FOR ELECTRIC OVEN GN 2/1	118x126x50	0,42	230V 1N~ / 50 ÷ 60Hz	
	CFAT21AF	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER FOR ELECTRIC OVEN GN 2/1	118x126x65	0,42	230V 1N~ / 50 ÷ 60Hz	

COMBI OVENS ACT.O

AT201

Multi-functional combi oven 4.0 capacity 20 containers 1/1 GN. 10 " touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. They can be be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

	MOD.	DESCRIPTION				
	AT201EW	ACT.O ELECTRIC COMBI OVEN 20 X GN 1/1 WITH AUTOMATIC WASHING	95x98,5x189	34		400V 3N~/ 230V 3~/ 50÷60 Hz
	AT201GW	ACT.O GAS COMBI OVEN 20 X GN 1/1 WITH AUTOMATIC WASHING	95x98,5x189	40	1,5	230V 1N~/ 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	R201AT	ROLL-IN RACK TROLLEY 20X1/1GN GRID CLEAR.66 MM	59x74x170			
	R201ATP	ROLL-IN RACK TROLLEY 15 PCS 60X40 CM CLEAR.85MM	59x74x170			
	R201ATPP	ROLL-IN PLATE RACK TROLLEY 60 PLATES Ø 30 CM	89x43x173			
	CT2011	THERMAL COVER FOR ROLL-IN TROLLEY FOR 201 OVENS	64,6x38,6x130,9			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	ATINSTL2	ACT.O OVEN INSTALLATION KIT	25x40x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	PMAT20	HANDLE PROTECTION			22x45x18	

COMBI OVENS ACT.O

AT202

Multi-functional combi oven 4.0 capacity 20 containers 2/1 GN. 10 " touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration required). Washing and descaling system with automatic

liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. They can be be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

MOD.	DESCRIPTION				
	AT202EW ACT.O ELECTRIC COMBI OVEN 20 X GN 2/1 WITH AUTOMATIC WASHING	120x117x189	55,5		400V 3N~ 50 ±60 Hz
	AT202GW ACT.O GAS COMBI OVEN 20 X GN 2/1 WITH AUTOMATIC WASHING	120x117x189	55	1,6	230V 1N~/ 50Hz

ACCESSORIES

MOD.	DESCRIPTION				
	R202AT ROLL-IN RACK TROLLEY 20X2/1GN GRID CLEAR.66 MM	80x90x171			
	R202ATPP ROLL-IN PLATE RACK TROLLEY 120 PLATES Ø 30 CM	103x82x175			
	GR202AT FLOOR SLIDE GUIDE FOR ROLL-IN AT202	81x143x5			
	CT2021 THERMAL COVER FOR ROLL-IN TROLLEY FOR 202 OVENS	63,2x79,6x130,9			
	KATSC ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KATSS VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10x10x10			
	KIOT REMOTE CONNECTION KIT FOR ACT.O OVENS				
	ATINSTL2 ACT.O OVEN INSTALLATION KIT	25x40x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	PMAT20	HANDLE PROTECTION			22x45x18	

COMBI OVENS COMBISTAR FX

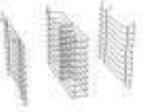
FX61

Capacity 6 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple cleaning effect (detergent and descaler dispenser included) or PLUS (level 2) with LED panel, washing system with dual cleaning effect and manual application of cleaning product. Available in R version

with reversed door opening (from right to left).

MOD.	DESCRIPTION				
 FX61E3	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
FX61G3	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz
 FX61E3R	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
FX61G3R	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz
 FX61E2	PLUS MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
FX61G2	PLUS MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz
 FX61E2R	ELECTRIC MULTIFUNCTION COMBI OVEN 6 X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
FX61G2R	PLUS GAS MULTIFUNCTION COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92x90,1x78,5	13,5	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5
	TBAFX690	OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89x69x83
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM	
	TBAFX69V	CONTAINER RACK FOR TBAFX690 CAPACITY 24 X GN 1/1 CONTAINERS	21x65,1x66,5
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5
	KRTB610	4 SWIVELLING WHEELS	
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND	
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	52,8x71,8x12,1
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94
	RGP5FM	HOOKED RACK FOR COMBISTAR FX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57x45x12
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43

ACCESSORIES

	MOD.	DESCRIPTION				
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x63			
	KSFMS	VACUUM / COOKING CORE PROBE				
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				
	TRKSFX11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61				
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12			
	KVCX610E	COOKING STEAM CONDENSATION DEVICE FOR ELECTRIC COMBI OVENS FX61E.../FX101E...	25x32x20			
	KVCX610G	COOKING STEAM CONDENSATION DEVICE FOR GAS COMBI OVENS FX61G.../FX101G...	25x32x20			
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~ / 50 ÷ 60Hz	
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			
	CAFX11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~ / 50Hz	
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50			

COMBI OVENS COMBISTAR FX

FX101

Capacity 10 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple cleaning effect (detergent and descaler dispenser included) or PLUS (level 2) with LED panel, washing system with dual cleaning effect and manual application of cleaning product. Available in R version

with reversed door opening (from right to left).

MOD.	DESCRIPTION				
	FX101E3 TOP ELECTRIC COMBI OVEN 10X GN 1/1	92x90,1x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX101G3 TOP GAS COMBI OVEN 10X GN 1/1	92x90,1x103	19,5	0,8	230V 1N~/ 50Hz
	FX101E3R TOP ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX101G3R TOP GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz
	FX101E2 PLUS ELECTRIC COMBI OVEN 10X GN 1/1	92x90,1x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX101G2 PLUS GAS COMBI OVEN 10X GN 1/1	92x90,1x103	19,5	0,8	230V 1N~/ 50Hz
	FX101E2R PLUS ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX101G2R PLUS GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM	
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5
	KRTB610	4 SWIVELLING WHEELS	
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND	
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	52,8x71,8x12,1
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94
	RGP8FM	HOOKEED RACK FOR COMBISTAR FX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66x45x12
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5x20x87,5
	KSFMS	VACUUM / COOKING CORE PROBE	

ACCESSORIES

	MOD.	DESCRIPTION				
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				
	TRKSF11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61				
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12			
	KVCX610E	COOKING STEAM CONDENSATION DEVICE FOR ELECTRIC COMBI OVENS FX61E.../FX101E...	25x32x20			
	KVCX610G	COOKING STEAM CONDENSATION DEVICE FOR GAS COMBI OVENS FX61G.../FX101G...	25x32x20			
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~ / 50 ÷ 60Hz	
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			
	CAF11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~ / 50Hz	
	CFM11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50			

COMBI OVENS COMBISTAR FX

FX82

Capacity 8 x 2/1 GN or 16 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple cleaning effect (detergent and descaler dispenser included) or PLUS (level 2) with LED panel, washing system with dual cleaning effect and manual application of cleaning

product. Available in R version with reversed door opening (from right to left).

	MOD.	DESCRIPTION				
	FX82E3T	TOP ELECTRIC COMBI OVEN 8X GN 2/1	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX82G3T	TOP GAS COMBI OVEN 8X GN 2/1	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz
	FX82E3TR	TOP ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX82G3TR	TOP GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz
	FX82E2T	PLUS ELECTRIC COMBI OVEN 8X GN 2/1	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX82G2T	PLUS GAS COMBI OVEN 8X GN 2/1	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz
	FX82E2TR	PLUS ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	19,8		400V 3N~/ 230V 3~/ 50÷60 Hz
	FX82G2TR	PLUS GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8x109x93,5	27	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9
	KRTB610	4 SWIVELLING WHEELS	
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND	
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	50,6x73,5x21,2
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1x49,5x36,3
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x78
	KSFMS	VACUUM / COOKING CORE PROBE	

ACCESSORIES

	MOD.	DESCRIPTION	   
	KSFX82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120x50x30
	KSFX82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120x107x30
	TRKSFX82	STAND ON WHEELS FOR TWO OVENS FX82 SUPERPOSED	
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12

COMBI OVENS COMBISTAR FX

FX122

Capacity 12 x 2/1 GN or 24 x 1/1 containers with removable hooked rack. product.
 Versions available TOP (level 3) with digital control panel, cooking program library and triple cleaning effect (detergent and descaler dispenser included) or PLUS (level 2) with LED panel, washing system with dual cleaning effect and manual application of cleaning

	MOD.	DESCRIPTION				
	FX122E3T	TOP ELECTRIC COMBI OVEN 12X GN 2/1	117,8x109x119,5	27,5		400V 3N~ 50 ±60Hz
	FX122G3T	TOP GAS COMBI OVEN 12X GN 2/1	117,8x109x119,5	32	0,95	230V 1N~/ 50Hz
	FX122E2T	PLUS ELECTRIC COMBI OVEN 12X GN 2/1	117,8x109x119,5	27,5		400V 3N~ 50 ±60Hz
	FX122G2T	PLUS GAS COMBI OVEN 12X GN 2/1	117,8x109x119,5	32,5	0,95	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7			
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40			
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9			
	KRTB610	4 SWIVELLING WHEELS				
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10			
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				

ACCESSORIES

	MOD.	DESCRIPTION	   
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/WORKTOP	50,6x73,5x21,2
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3
	SRG4P21	REMOVABLE RACK FOR 8 CHICKEN GRIDS	58x80x80
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x104
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8
	KSFMS	VACUUM / COOKING CORE PROBE	
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12

COMBI OVENS COMBISTAR FX

FX201 - FX202

Capacity 20 trays 1/1 GN /FX201), 20 trays 2/1 or 40 trays 1/1 /FX202) with standard roll-in carriage. Versions available TOP (level 3) with digital control panel, cooking program library and triple cleaning effect (detergent and descaler dispenser included) or PLUS (level 2) with LED panel, washing system with dual cleaning effect and manual application of cleaning product.

	MOD.	DESCRIPTION				
	FX201E3	TOP ELECTRIC COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	34,3	400V 3N~ / 230V 3~ / 50÷60 Hz
	FX201G3	TOP GAS COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	1,5	230V 1N~ / 50Hz
	FX201E2	PLUS ELECTRIC COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	34,3	400V 3N~ / 230V 3~ / 50÷60 Hz
	FX201G2	PLUS GAS COMBI OVEN 20 X GN 1/1	96,2x93,5x185,5	40	1,5	230V 1N~ / 50Hz
	FX202E3	TOP ELECTRIC COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	55,5	400V 3N ~ 50 ÷60 Hz
	FX202G3	TOP GAS COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	1,6	230V 1N~ / 50Hz
	FX202E2	PLUS ELECTRIC COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	55,5	400V 3N ~ 50 ÷60 Hz
	FX202G2	PLUS GAS COMBI OVEN 20X GN 2/1	122,7x112x185,5	55	1,6	230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	R201TXN	ROLL-IN RACK TROLLEY 20X1/1GN GRID CLEAR.66 MM	59x74x170
	R201TPXN	ROLL-IN RACK TROLLEY 15 PCS 60X40 CM CLEAR.85MM	59x75x170
	R202TXN	ROLL-IN RACK TROLLEY 20X2/1GN GRID CLEAR.66 MM	80x90x171
	R201PXN	ROLL-IN PLATE RACK TROLLEY 60 PLATES Ø 30 CM	59x74x167
	R202PXN	ROLL-IN PLATE RACK TROLLEY 120 PLATES Ø 30 CM	82x92x170
	CT2011	THERMAL COVER FOR ROLL-IN TROLLEY FOR 201 OVENS	64,6x38,6x130,9
	CT2021	THERMAL COVER FOR ROLL-IN TROLLEY FOR 202 OVENS	63,2x79,6x130,9
	SC201	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x157,5
	SC202	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x157,5
	KSFMS	VACUUM / COOKING CORE PROBE	
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12

COMBI OVENS COMBISTAR BX

BX61 - BX101

Combistar BX61 capacity either 6 trays 1/1 GN or 6 trays EN 60x40 cm; BX101 capacity either 10 trays 1/1 GN or 10 trays EN 60x40 cm, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple cleaning effect (detergent and descaler dispenser included), as alternative to standard

version with dual cleaning effect and manual application of cleaning product. Available in R version with reversed door opening (from right to left).

	MOD.	DESCRIPTION				
	BX61E	ELECTRIC COMBI OVEN 6X1/1GN	92x90,6x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX61EW	ELECTRIC COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x78,5	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX61G	GAS COMBI OVEN 6X1/1GN	92x90,6x78,5	13,5	0,8	230V 1N~/ 50Hz
	BX61GW	GAS COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x78,5	13,5	0,8	230V 1N~/ 50Hz
	BX61ER	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x73	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX61EWR	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x73	12		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX61GR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x73	13,5	0,8	230V 1N~/ 50Hz
	BX61GWR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x73	13,5	0,8	230V 1N~/ 50Hz
	BX101E	ELECTRIC COMBI OVEN 10X1/1GN	92x90,6x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX101EW	ELECTRIC COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x103	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX101G	GAS COMBI OVEN 10X1/1GN	92x90,6x103	19,5	0,8	230V 1N~/ 50Hz
	BX101GW	GAS COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92x90,6x103	19,5	0,8	230V 1N~/ 50Hz
	BX101ER	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX101EWR	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x97,5	17,3		400V 3N~/ 230V 3~/ 50÷60 Hz
	BX101GR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz
	BX101GWR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92x87,4x97,5	19,5	0,8	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	   
	TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8x69x68,5
	TBAFX690	OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89x69x83
	TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM	
	TBAFX69V	CONTAINER RACK FOR TBAFX690 CAPACITY 24 X GN 1/1 CONTAINERS	21x65,1x66,5
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6x75,5x68,5
	KRTB610	4 SWIVELLING WHEELS	
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND	
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND	52,8x71,8x12,1
	RGP5BX	HOOKEED RACK FOR COMBISTAR BX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57x45x12
	RGP8BX	HOOKEED RACK FOR COMBISTAR BX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66x45x12
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45x81x94
	GS11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 1/1	63x46x4
	TRG811	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS OR 2 CHICKEN GRIDS	36,5x68x43,5
	TRG1211	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS OR 3 CHICKEN GRIDS	36,5x68x65
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33x68x44
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43x69x66

ACCESSORIES

	MOD.	DESCRIPTION				
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36x67x44			
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36x67x65			
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38x64x43			
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38x64x67			
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7x53x63			
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5x20x87,5			
	KAFX11	AIR FILTER KIT FOR COMPONENTS BOX	24,2x18x7,2			
	KSBX11LN	SINGLE POINT CORE PROBE KIT FOR BX OVENS GN 1/1	10x60x4			
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12			
	KVCX610E	COOKING STEAM CONDENSATION DEVICE FOR ELECTRIC COMBI OVENS FX61E.../FX101E...	25x32x20			
	KVCX610G	COOKING STEAM CONDENSATION DEVICE FOR GAS COMBI OVENS FX61G.../FX101G...	25x32x20			
	CAFORNOX	INTEGRATED SELF-EXTRACTING HOOD WITH CHARCOAL FILTER MOTOR FOR ELECTRIC OVEN 6 AND 10 GN 1/1	92x71,5x65	0,42	230V 1N~ / 50 ÷ 60Hz	
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50x50x10			
	CAFX11	INTEGRATED SELF-EXTRACTING HOOD WITH MOTOR FOR ELECTRIC OVEN (MODELS FX / BX)	92x71,5x50	0,42	230V 1N~ / 50Hz	
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR ELECTRIC OVEN (FX / BX MODELS)	92x71,5x50			

COMBI OVENS COMBISTAR BX

BX82 - BX122

Combistar BX82 capacity either 8 trays 2/1 GN or 16 trays 1/1 GN; BX122 capacity either 12 trays 2/1 GN or 24 trays 1/1 GN, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple cleaning effect (detergent and descaler dispenser included), as alternative to standard version with dual

cleaning effect and manual application of cleaning product.

	MOD.	DESCRIPTION				
	BX82E	ELECTRIC COMBI OVEN 8X2/1GN	117,8x109,5x93,5		19,8	400V 3N~/ 230V 3~/ 50÷60 Hz
	BX82EW	ELECTRIC COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x93,5		19,8	400V 3N~/ 230V 3~/ 50÷60 Hz
	BX82G	GAS COMBI OVEN 8X2/1GN	117,8x109,5x93,5	27	0,8	230V 1N~/ 50Hz
	BX82GW	GAS COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x93,5	27	0,8	230V 1N~/ 50Hz
	BX122E	ELECTRIC COMBI OVEN 12X2/1GN	117,8x109,5x119,5		27,5	400V 3N ~ 50 ÷60 Hz
	BX122EW	ELECTRIC COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x119,5		27,5	400V 3N ~ 50 ÷60 Hz
	BX122G	GAS COMBI OVEN 12X2/1GN	117,8x109,5x119,5	32	0,95	230V 1N~/ 50Hz
	BX122GW	GAS COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8x109,5x119,5	32	0,95	230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2x86,5x58,7			
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85x113x40			
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7x92,8x58,9			
	KRTB610	4 SWIVELLING WHEELS				
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR FX/BX OVENS	45x23x10			
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND	50,6x73,5x21,2			

ACCESSORIES

	MOD.	DESCRIPTION	   
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7x100,2x83,5
	GS21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK GN 2/1	65,5x81,3x4,6
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57x70,4x56,8
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7x58,8x85,3
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61x80x62
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80x61x86
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7x80,6x56,8
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7x80,6x82,8
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x78
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5x53x104
	KAFX21	AIR FILTER KIT FOR COMPONENTS BOX	34,5x18x6,6
	KSBX21LN	SINGLE POINT CORE PROBE KIT FOR BX OVENS GN 2/1	92x5x5
	KSFX82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120x50x30
	KSFX82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120x107x30
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32x24x12

COMBI OVENS PRACTICO

TT623-TT61-TT101

Multi-functional combi ovens. Customizable and programmable 7" touchscreen control panel. Fully automatic washing system with liquid detergent. Multipoint cooking core probe supplied. Models TT623...: capacity 6 x GN 2/3 h=40 mm. Models TT61...: capacity 6 X GN 1/1 h=40 mm. Models TT101...: capacity 10 X GN 1/1 h=40 mm.

Models ...R: handle on the right, opening from right to left. They can be be connected as standard via Ethernet cable (not supplied) to APO.LINK portal.

	MOD.	DESCRIPTION				
	TT623	ELECTRIC COMBI OVEN 6 x GN 2/3	51,3x73,2x83,3	5,5	400V 3N / 230V 3÷1N/ 50÷60 Hz	
	TT61	ELECTRIC COMBI OVEN 6 x GN 1/1	51,3x89,6x83,3	6,9	400V 3N / 230V 3÷1N/ 50÷60 Hz	
	TT101	ELECTRIC COMBI OVEN 10 x GN 1/1	51,3x89,6x103,3	11	400V 3N~ / 230V 3~ / 50÷60 Hz	
	TT623R	ELECTRIC COMBI OVEN 6 x GN 2/3 RIGHT HANDLE	51,3x73,2x83,3	5,5	400V 3N / 230V 3÷1N/ 50÷60 Hz	
	TT61R	ELECTRIC COMBI OVEN 6 x GN 1/1 RIGHT HANDLE	51,3x89,6x83,3	6,9	400V 3N / 230V 3÷1N/ 50÷60 Hz	
	TT101R	ELECTRIC COMBI OVEN 10 x GN 1/1 RIGHT HANDLE	51,3x89,6x103,3	11	400V 3N~ / 230V 3~ / 50÷60 Hz	

ACCESSORIES

	MOD.	DESCRIPTION				
	TATT23	OPEN SUPPORT FOR OVEN TT623...	51,4x51x86,9			
	TATT61	OPEN SUPPORT FOR OVEN TT61...	51,4x67,6x86,9			
	TATT101	OPEN SUPPORT FOR OVEN TT101...	51,4x67,6x74,9			
	TATT23V	CONTAINER RACK FOR OPEN SUPPORT TATT23	9x50x42			
	TATT61V	CONTAINER RACK FOR OPEN SUPPORT TATT61	9x67x42			
	TATT101V	CONTAINER RACK FOR OPEN SUPPORT TATT101	9x90x30			
	KRTTA	4 SWIVELLING WHEELS FOR OPEN SUPPORT	25x25x12			
	KTT1170	KIT FOR TT61-TT101 ON WORK TABLE 70 CM DEPTH	47,2x28x3			
	KSTT23	STACKING KIT FOR TWO OVENS TT623	49x48x18			
	KSTT11	STACKING KIT FOR TWO OVENS TT61 OR TT61+TT101	48x66x18			

ACCESSORIES

	MOD.	DESCRIPTION				
	TATTS23	OPEN SUPPORT FOR TWO STACKED TT623 OVENS	51,4x51x25			
	TATTS11	OPEN SUPPORT FOR TWO STACKED TT61 OVENS	51,4x67,6x25			
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O AND PRACTICO OVENS	23x33,5x10,6			
	KTTSM	MULTIPOINT COOKING EXTERNAL PROBE	20x20x8			
	KTTSS	EXTERNAL VACUUM PROBE	20x20x8			
	KSMOKTT	CONNECTION KIT FOR SMOKER ACCESSORY	21x76x6			
	KSETT11	DETERGENT TANK KIT FOR TT61-TT101 OVEN ON OPEN SUPPORT OR WORKTABLE	24x77x12			
	KRATT23	FRONT COOLING KIT FOR TT623	26x59x17			
	KRATT11	FRONT COOLING KIT FOR TT61-TT101	26x75x17			
	SCTT623	HEAT SHIELD FOR OVEN TT623	81x58x7,5			
	SCTT61	HEAT SHIELD FOR OVEN TT61	81x75x7,5			
	SCTT101	HEAT SHIELD FOR OVEN TT101	101x75x8			
	CTT23	HOOD FOR ELECTRIC OVEN TT623...	52x85x30			
	CATT23	HOOD WITH MOTOR FOR ELECTRIC OVEN TT623...	52x85x30	0,4		230V 1N~ / 50Hz
	CACTT23	CONDENSING HOOD WITH MOTOR FOR ELECTRIC OVEN TT623...	52x85x30	0,4		230V 1N~ / 50Hz
	CTT11	HOOD FOR ELECTRIC OVENS TT61...-TT101...	52x102x30			
	CATT11	HOOD WITH MOTOR FOR ELECTRIC OVENS TT61...-TT101...	52x102x30	0,4		230V 1N~ / 50Hz
	CACTT11	CONDENSING HOOD WITH MOTOR FOR ELECTRIC OVENS TT61...-TT101...	52x102x30	0,4		230V 1N~ / 50Hz

COMBI OVEN ACCESSORIES

ACCESSORIES

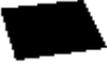
The SMOK smoking kit guarantees durability and uniformity in hot or cold smoking processes. Three smoking levels: standard, soft and strong. Automatic switch-off. Compatible with ACT.O, COMBISTAR FX, COMBISTAR BX, PRACTICO ovens (with KSMOKTT accessory). FMP: Kit for pasteurization on pot, to be used in conjunction with the

multi-point core probe. For combi ovens. Spray gun / tank kit compatibility table: see the introductory section to this chapter. Special accessories features: see the introductory section to this chapter. Compatible with ACT.O, COMBISTAR FX LEVEL 3, PRACTICO ovens.

ACCESSORIES

	MOD.	DESCRIPTION				
	SMOK	SMOKING KIT	27x37,2x16	0,235	230V 1N~ / 50 ÷ 60Hz	
	S412F2	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM				
	S412Q2	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM				
	FMP	PASTEURIZATION KIT				
	LDL	EXTERNAL SPRAY GUN FOR OVENS				
	PND	DETERGENT NEBULIZER 1,5 L				
	G23X	STAINLESS STEEL GRID GN 2/3	32,5x35x0			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	G241X	STAINLESS STEEL GRID GN 2/1	65x53x3,5			
	G23P4	GRID GN 2/3 FOR 4 CHICKENS ON A SPIT	32,5x35x15,7			
	G11P6	GRID GN 1/1 FOR 6 CHICKENS ON A SPIT	53x32,5x15,7			
	G11P8	GRID GN 1/1 FOR 8 CHICKENS ON A SPIT	53x32,5x15,7			
	G11P10	GRID GN 1/1 FOR 10 CHICKENS ON A SPIT	53x32,5x15,7			
	GRIBS11	GN 1/1 GRIDL FOR RIBS-CHOPS	53x32,5x13,1			
	GR11AL	NON-STICK GRILL FOR GRILLING GN 1/1	53x32,5x1,2			
	TSPG11	GN 1/1 TRAY, DOUBLE USE FOR PIZZA/FRYTOP	53x32,5x4			

ACCESSORIES

	MOD.	DESCRIPTION	   
	BFR23F4	GN 2/3 TRAY FOR FRYING, HEIGHT 4 CM	32,5x35x4
	BFR11F4	GN 1/1 TRAY FOR FRYING, HEIGHT 4 CM	53x32,5x4
	BFR21F4	GN 2/1 TRAY FOR FRYING, HEIGHT 4 CM	65x53x4
	T4S23	NON-STICK TRAY GN 2/3 4 MOLDS	32,5x35x4
	T6S11	NON-STICK TRAY GN 1/1 6 MOLDS	53x32,5x4
	T64BA	NON-STICK TRAY 60x40 CM FOR 5 BAGUETTES	60x40x3
	T11AL20	GN 1/1 TRAY, HEIGHT 2 CM	53x32,5x2
	T23ALA2	NON-STICK TRAY GN 2/3, HEIGHT 2 CM	32,5x35x2
	T11ALA2	NON-STICK TRAY GN 1/1, HEIGHT 2 CM	53x32,5x2
	T11ALA4	NON-STICK TRAY GN 1/1, HEIGHT 4 CM	53x32,5x4
	TM23ALA2	NON-STICK MICRO-PERFORATED CONTAINER GN 2/3	32,5x35x2
	TM11ALA2	NON-STICK MICRO-PERFORATED CONTAINER GN 1/1	53x32,5x2
	TM11AL2	MICRO-PERFORATED CONTAINER GN 1/1	53x32,5x2
	T23FE20	RECTANGULAR ENAMELLED CONTAINER GN 2/3, HEIGHT 2 CM	32,5x35x2
	T11FE20	RECTANGULAR ENAMELLED CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	T11FE40	RECTANGULAR ENAMELLED CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	T6040AL	ALUMINIUM CONTAINER 60X40 CM, HEIGHT 3 CM	60x40x3
	TM64ALA	NON-STICK MICRO-PERFORATED CONTAINER 60X40 CM	60x40x2
	B23F2	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 2 CM	32,5x35,4x2
	B23F4	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 4 CM	32,5x35,4x4

ACCESSORIES

	MOD.	DESCRIPTION	   
	B23F6	STAINLESS STEEL CONTAINER GN 2/3, HEIGHT 6,5 CM	32,5x35,4x6,5
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4
	B12F6	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 6.5 CM	32,5x26,5x6,5
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5
	B21F2	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 2 CM	65x53x2
	B21F4	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 4 CM	65x53x4
	B21F6	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 6.5 CM	65x53x6,5
	BF23F2	PERFORATED CONTAINER 2/3 GN, HEIGHT 2 CM	32,5x35,4x2
	BF23F4	PERFORATED CONTAINER GN 2/3, HEIGHT 4 CM	32,5x35,4x4
	BF23F6	PERFORATED CONTAINER GN 2/3, HEIGHT 6.5 CM	32,5x35,4x6,5
	BF11F2	PERFORATED CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	BF11F4	PERFORATED CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	BF11F6	PERFORATED CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5
	BF11F10	STAINLESS STEEL PERFORATED CONTAINER GN 1/1, HEIGHT 10 CM WITH HANDLES	53x32,5x10
	BF11F20	PERFORATED CONTAINER GN 1/1, HEIGHT 20 CM	53x32,5x20
	BRG11	DRIPPING FAT PAN GN 1/1	53x32,5x4
	BRG	DRIPPING FAT PAN GN 2/1	65x53x4
	FGX	FAT FILTER FOR OVENS	50x40x5

COMBI OVEN ACCESSORIES - WATER TREATMENT

FILTERS AND COMPLETE SYSTEMS FOR WATER TREATMENT

Filters for water treatment dedicated to steam generation in combi ovens. For the correct choice of the filter, see the introductory section in the chapter.

ATTENTION:

- the PC50S / PC110S / PC110X filter cartridges must be installed with the

TPC511 head and CPC511 liter-counter.

- The P120SY code includes: head, filter cartridge and liter counter.
- The P120SYX code includes: head, filter cartridge; the CPC120X liter-counter must be added.

ACCESSORIES

	MOD.	DESCRIPTION				
	TPC511	HEADER FOR PC50S / PC110S / PC110X CARTRIDGES	9,2x11x6			
	PC50S	CARTRIDGE FOR DECARBONATION FILTERING CAPACITY 4675 LT / KH°	14,4x0x55,7			
	PC110S	CARTRIDGE FOR DECARBONATION FILTERING CAPACITY 7907 LT/KH°	18,4x5x55,7			
	PC110X	CARTRIDGE FOR DEMINERALIZATION	18,4x0x55,7			
	CPC511	VOLUMETRIC LITER COUNTER FOR PC50S-PC110S-PC110X CARTRIDGES	6,2x2,2x6,2			
	P120SY	COMPLETE FILTERING SYSTEM FOR DECARBONATION FILTERING CAPACITY 9918 LT/10 KH°	28,8x0x55			
	PC120S	REPLACEMENT CARTRIDGE DECARBONATION FOR P120SY	18,4x0x55,7			
	P120SYX	COMPLETE FILTERING SYSTEM FOR DEMINERALIZATION FILTERING CAPACITY 5000 LT/10 KH°	28,8x0x55			
	PC120X	REPLACEMENT CARTRIDGE FOR DEMINERALIZATION FOR P120SYX	18,4x0x55,7			
	CPC120X	VOLUMETRIC LITER COUNTER FOR P120SYX SYSTEM	9,7x3,3x5			
	2R3834	REDUCTION KIT FOR PIPES FROM 3/4" TO 3/8"	11x11x11			

COMBI OVEN ACCESSORIES - CLEANING PRODUCTS

CLEANING PRODUCTS FOR OVENS ACT.O AT...

Angelo Po detergents are designed to optimize and guarantee the best performance over time and durability of the ovens. Only original Angelo Po detergents can guarantee:

- a troublefree oven operation over time
- the maximum possible lifetime of the

components

- the highest hygiene and safety standards
- the best cleaning results.

ATTENTION: only the use of Angelo Po detergents allows you to fully benefit from all the coverage provided by the

guarantee on Angelo Po ovens. Contact our sales offices for availability and prices.

MOD.	DESCRIPTION	   
	6301439 STARTER KIT - DETERGENT AND DESCALER - 1 CAN 10LT ATCAL + 1 CAN 10LT DUAL ATCLEAN2	23x38x42
	3399930 DETERGENT DUAL POWER-PEARLS - 100 SACHETS	43,5x31,5x16
	6301326 DETERGENT DUAL ATCLEAN2 - 2 10LT CANS	33x48x42
	6301325 DETERGENT DUAL ATCLEAN2 - 20 10LT CANS (PALLET)	80x120x42
	3389340 DESCALER CAL-PEARLS - 50 SACHETS	30,5x22x18
	6301248 DESCALER ATCAL - 2 10LT CANS	33x48x42
	6301249 DESCALER ATCAL - 20 10LT CANS (PALLET)	80x120x42

COMBI OVEN ACCESSORIES - CLEANING PRODUCTS

CLEANING PRODUCTS FOR OVENS PRACTICO TT...

Angelo Po detergents are designed to optimize and guarantee the best performance over time and durability of the ovens. Only original Angelo Po detergents can guarantee:

- a troublefree oven operation over time
- the maximum possible lifetime of the

components

- the highest hygiene and safety standards
- the best cleaning results.

ATTENTION: only the use of Angelo Po detergents allows you to fully benefit from all the coverage provided by the

guarantee on Angelo Po ovens. Contact our sales offices for availability and prices.

MOD.	DESCRIPTION	   
	6301439 STARTER KIT - DETERGENT AND DESCALER - 1 CAN 10LT ATCAL + 1 CAN 10LT DUAL ATCLEAN2	23x38x42
	6301326 DETERGENT DUAL ATCLEAN2 - 2 10LT CANS	33x48x42
	6301325 DETERGENT DUAL ATCLEAN2 - 20 10LT CANS (PALLET)	80x120x42
	6301248 DESCALER ATCAL - 2 10LT CANS	33x48x42
	6301249 DESCALER ATCAL - 20 10LT CANS (PALLET)	80x120x42
	6028420 DETERGENT STARCLEARFX - 2 10LT CANS - FOR TT - FX LIV.3 - BX..W OVENS	33x48x42
	6300740 DETERGENT STARCLEARFX - 20 10LT CANS - FOR TT - FX LIV.3 - BX..W OVENS (PALLET)	80x120x42
	6028430 RINSE AID STARBRIGHTFX - 2 10LT CANS FOR TT - FX.LIV.3 - BX...W OVENS	33x48x42
	6300750 RINSE AID STARBRIGHTFX - 20 10LT CANS FOR TT - FX.LIV.3 - BX...W OVENS (PALLET)	80x120x42

COMBI OVEN ACCESSORIES - CLEANING PRODUCTS

CLEANING PRODUCTS FOR OVENS COMBISTAR FX ...3 - BX

Angelo Po detergents are designed to optimize and guarantee the best performance over time and durability of the ovens. Only original Angelo Po detergents can guarantee:

- a troublefree oven operation over time
- the maximum possible lifetime of the

components

- the highest hygiene and safety standards
- the best cleaning results.

ATTENTION: only the use of Angelo Po detergents allows you to fully benefit from all the coverage provided by the

guarantee on Angelo Po ovens. Contact our sales offices for availability and prices.

	MOD.	DESCRIPTION	   
	3014740	DETERGENT STARCLEARFM - 2 10LT CANS - FOR BX AND FM OVENS	33x48x42
	3016060	DETERGENT STARCLEARFM - 20 10LT CANS - FOR BX AND FM OVENS (PALLET)	80x120x42
	6028420	DETERGENT STARCLEARFX - 2 10LT CANS - FOR TT - FX LIV.3 - BX..W OVENS	33x48x42
	6300740	DETERGENT STARCLEARFX - 20 10LT CANS - FOR TT - FX LIV.3 - BX..W OVENS (PALLET)	80x120x42
	6028430	RINSE AID STARBRIGHTFX - 2 10LT CANS FOR TT - FX.LIV.3 - BX...W OVENS	33x48x42
	6300750	RINSE AID STARBRIGHTFX - 20 10LT CANS FOR TT - FX.LIV.3 - BX...W OVENS (PALLET)	80x120x42

COMBI OVEN ACCESSORIES - CLEANING PRODUCTS

CLEANING PRODUCTS FOR OVENS FM- COMBIFIT CF

Angelo Po detergents are designed to optimize and guarantee the best performance over time and durability of the ovens. Only original Angelo Po detergents can guarantee:

- a troublefree oven operation over time
- the maximum possible lifetime of the

components

- the highest hygiene and safety standards
- the best cleaning results.

ATTENTION: only the use of Angelo Po detergents allows you to fully benefit from all the coverage provided by the

guarantee on Angelo Po ovens. Contact our sales offices for availability and prices.

MOD.	DESCRIPTION	   
	3014740 DETERGENT STARCLEARFM - 2 10LT CANS - FOR BX AND FM OVENS	33x48x42
	3016060 DETERGENT STARCLEARFM - 20 10LT CANS - FOR BX AND FM OVENS (PALLET)	80x120x42
	3014730 RINSE AID STARBRIGHTFM - 2 10LT CANS FOR FM OVENS	33x48x42
	3016070 RINSE AID STARBRIGHTFM - 20 10LT CANS FOR FM OVENS (PALLET)	80x120x42
	3331160 DETERGENT-RINSE AID DOUBLE ACTION 1OVENDEGR21 - 4 5LT - CANS - FOR COMBIFIT CF OVENS	40x31x27

SALAMANDER

SALAMANDERS

Available in both electric and gas versions. Cooking grid 57x34 cm. Height-adjustable heating top min. 5 - max. 23 cm.

	MOD.	DESCRIPTION		 kW	 kW	
	60SM	GAS SALAMANDER	64x50x47	5,25		
	60SME	ELECTRIC SALAMANDER	64x50x47		3,9	400V 2N~/ 230V 1N~/ 50÷60 Hz
ACCESSORIES						
	MOD.	DESCRIPTION		 kW	 kW	
	KSM	WALL HANGING BRACKET FOR SALAMANDER	60x13x44			

ARI.O

The multifunction cold & hot

ARI.O is the multifunction capable of performing **any function from -40°C to +85°C**: from quick blast chilling and freezing, to slow direct or vacuum cooking in steam mode with **humidity control in the chamber**, from thawing to programmed proving.

It revolutionizes the world of kitchens: multiple functions in a single machine, from cold to warm. Guaranteeing food safety and quality, it integrates automation, sustainability and digitalization in kitchen operations to establish itself as a modern machine, essential for improving the quality and efficiency of work.

Food Quality and Safety

The power and reliability of ARI.O, combined with uniform management of temperature and humidity, allow you to create and replicate safe meals of extraordinary gastronomic quality. ARI.O

enhances the taste and flavor of foods, preserving their nutritional properties and reducing weight loss, both in rapid blast chilling processes and in low-temperature cooking. The economic advantage is exceeded by the gain in quality of the food, which retains its tasty liquids until the dish.

Sustainability and Automation

Thanks to the automation of processes, ARI.O eliminates low added value operations, allowing staff to express their creativity to the fullest and making the kitchen organization more sustainable and efficient. Furthermore, it reduces food waste by extending the shelf life of food and ensures operational efficiency, allowing meals to be prepared in advance and guaranteeing high-quality dishes without long waiting times. The blast chilling and slow cooking processes allow for great energy savings, reducing costs.

Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory.

Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mmICON9000
920 mmICON9000 PLUS
920 mmOMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARI.O
MULTIFUNCTION



-40°/+85°C
with humidity regulation



Connection to the
APO.LINK portal



Refrigerant fluid R290



3 sensors I.F.R.
core probe



Control panel with 7"
touch display

ARI.O

multifunction cold & hot
with humidity control

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free; eco-friendly blowing agent HFO with low GWP (Global Warming Potential)
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel
- Hot gas defrosting with automatic condensate evaporation
- Food core temperature probe: heated, 3-sensor Multipoint with intelligent recognition of the food core
- Temperature that can be reached in the chamber: **-40°C / +85°C**
- Control panel: electronic board with 7" color touch display
- USB port for data download and software updates
- Main functions: cold (blast chilling and freezing, cold storage), hot (slow cooking, thawing, holding, pre-heating, drying, pasteurization, proofing and retarder proofing), humidity management, automatic cycles, special cycles, favorites
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).



RE101L

ARI.O

MAIN FUNCTIONS AND PROGRAMS



Crammed with ready-to-use functions and customisable programs

In very little space, ARI.O offers functions and programs to:

- freeze a raw roasting joint and store it safely for weeks
- defrost it in record times
- store it at positive temperature until the time of cooking
- cook it at low temperature, also in a vacuum, so the meat stays succulent and tasty
- hold it at +65°C for serving.



BLAST CHILLING, timed and/or with probe detection mode



DRYING for fruit and vegetables, allows to dry food



BLAST CHILLING - FREEZING, timed and/or with probe detection mode



PASTEURIZATION allows to pasteurize sauces extending their shelf life in complete safety



CHILLING STORAGE, after every cycle, food is kept safe through the automatic passage to the conversation phase, at positive and/or negative temperature



FAVOURITES to store processes



Controlled food **THAWING**, though time and/or with probe detection

AUTO

AUTOMATIC according to food category (fish, meat, pasta, desserts, ice cream...); through time and/or with probe detection



HUMIDITY management in the chamber: steam emission - humidity probe

SMART ON

SMART ON automatic activation of the blast chilling function



PROVING and **RETARDER PROVING** for leavened products allow programmed or manual leavening

I.F.R. MULTIPOINT PROBE

I.F.R. "Intelligent Food Recognition" system with multipoint core probe. It intelligently varies ventilation and refrigeration to adapt to any kind of food



HOT HOLDING allows you to keep food warm throughout the serving session



INFINITY cycle keeps running nonstop for blast chilling and/or freezing



SLOW COOKING (or at low temperature) timed and/or with probe detection mode, even in vacuum, allows to cook food slowly at low temperature; management of humidity in the chamber



CONNECTIVITY connection to the APO.LINK portal to remotely control the equipment (accessory)



ARI.O

FUNCTIONAL CHARACTERISTICS



- 7" touch display, with large, colorful and intuitive icons
- Main functions: blast chilling, blast freezing, slow cooking, holding, proofing and retarder proofing, thawing, drying, pasteurization storage, humidity management and much more
- Automatic programs, designed for every need
- 100 favorite programs, for maximum customization
- USB port to data download and software update
- Multipoint core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).



essential functions,
from cold to hot



special functions, for people
who demand even more



automatic programs,
developed for all
requirements

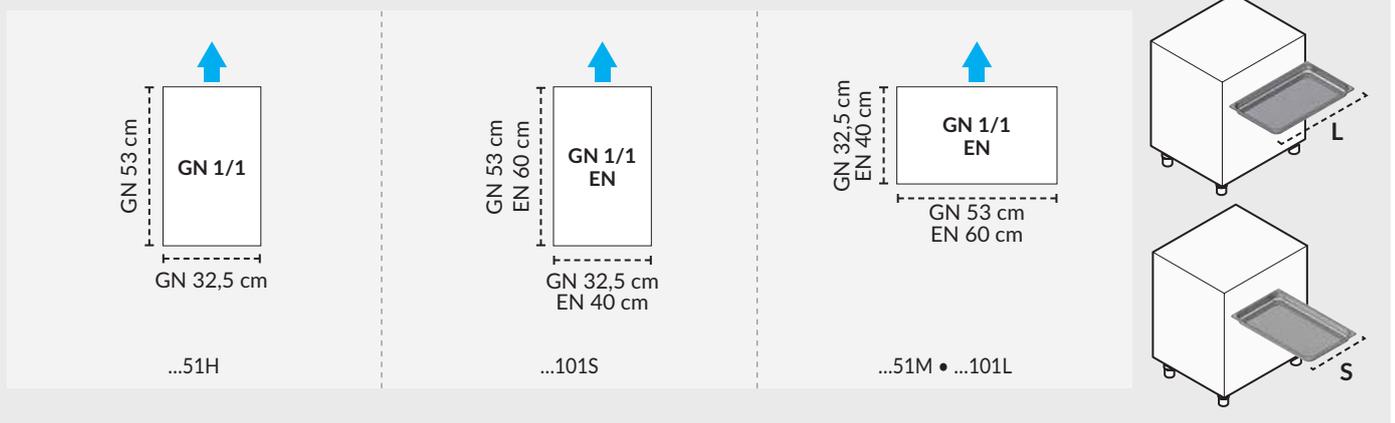
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favourite programs,
for the utmost
customisation

TECHNICAL INFORMATION

MOD.							
				90' → +3°C	240' → -18°C	I.F.R.	
RE51H		N° 5 GN 1/1	hot gas	20	12	✓	
RE51M		N° 5 GN 1/1 60X40	hot gas	30	20	✓	
RE101L RE101S		N° 10 GN 1/1 60X40	hot gas	60	30	✓	

Container insertion



MULTIFUNCTION COLD/HOT ARI.O

ARI.O

Multifunction machine. Main functions: blast chilling, blast freezing, slow cooking, holding, proving and retarder-proving, defrosting, drying, pasteurization, conservation. Active humidity management. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to

access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	RE51H	MULTIFUNCTION BLAST CHILLER/FREEZER 20/12 KG/CYCLE UNDER OVEN	92,9x79,5x75	1		230V 1N~ / 50Hz
	RE51M	MULTIFUNCTION BLAST CHILLER/FREEZER 30/20 KG/CYCLE - WITH WORKTOP	74,7x79,5x90	1,4		230V 1N~ / 50Hz
	RE101L	MULTIFUNCTION BLAST CHILLER/FREEZER 60/30 KG/CYCLE	80,2x95,1x178,2	3		400V 3N ~ 50 ÷60 Hz
	RE101S	MULTIFUNCTION BLAST CHILLER/FREEZER 60/30 KG/CYCLE	80,2x95,1x178,2	3		400V 3N ~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷60Hz
	SSVU	VACUUM CORE PROBE				
	KFSL	PROBE FASTENER FOR LIQUIDS	12x33x4			
	GS11A	ROLL-IN RACK RUNNER FOR MODELS ...101S	63x46x4			
	KEN51	4 RACKS AND 5 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...51 (EXCEPT MOD..H)				
	KEN301L	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101L				
	KEN301S	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101S				

ACCESSORIES

	MOD.	DESCRIPTION	   
	KEAT11	CLOSING KIT FOR BLAST CHILLER MODEL RE51H AND OVEN ACT.O AT61-101	
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4
	B12F6	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 6,5 CM	32,5x26,5x6,5
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6,5 CM	53x32,5x6,5
	KRPAB90	4 STAINLESS STEEL WHEELS FOR BLAST CHILLER 5 CONTAINERS (EXCEPT MODELS ...H)	
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6

BLAST CHILLERS-FREEZERS

Having a blast chiller-freezer means **the certainty of serving safe, quality foods**, but also generates many benefits relating to the more efficient and sustainable management of the kitchen and/or preparation unit.

Its use guarantees **food safety with perfect quality**: it's impossible to tell the difference between a fresh product and a blast chilled and/or blast frozen one. It's an essential tool in modern kitchens, and our wide range is sure to offer the right solution for your needs.

Different lines and setups, flexibility with special cycles and programs for each type of food, sturdy machines built

with quality materials such as AISI 304 stainless steel, different production capacities, from the version stackable on oven to the roll-in and passthrough models.

The **IDE.O** line allows not only blast chilling and freezing but also proving, thawing, preserving... and much more thanks to the **-40/+45°C** chamber temperature for efficient and sustainable organization.

The **CHILLSTAR ECO+** line is the simple and intuitive solution that provides essential performances while guaranteeing quality and safety food.

Connection to APO.LINK portal for remote control of appliances for all lines.

Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



BLAST CHILLERS-FREEZERS

IDE.O

-40°
+45°



R290



all cycles from
-40°C to +45°C

Connection to the
APO.LINK portal

Refrigerant fluid R290

3 sensors I.F.R.
core probe

Control panel with 7"
touch display

IDE.O

with special functions

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel
- Electric defrosting with tray to collect condensate liquids
- Food core temperature probe: heated, 3-sensor Multipoint with intelligent recognition of the food core
- Temperature that can be reached in the chamber: -40°C / +45°C
- Control panel: electronic board with 7" color touch display
- USB port for data download and software updates
- Main functions: cold (blast chilling and freezing, cold storage), hot (thawing, proving and retarder-proving), automatic cycles, special cycles, favorites
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).



OF51M



OF101L



ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARI.O
MULTIFUNCTION

CHILL

BLAST CHILLERS-FREEZERS

CHILLSTAR ECO+ • BLITZ



Refrigerant fluid R290
(CHILLSTAR ECO+)



Connection to the
APO.LINK portal



Under-oven models
available



3 sensors I.F.R.
core probe
(BLITZ Roll-In)



Control panel
with monochrome
graphic display
(BLITZ Roll In)

CHILLSTAR ECO+

easy and intuitive

- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free
- Internal compartment with removable tray holder frame made of AISI 304 stainless steel wire
- Air defrosting with tray to collect condensate liquids
- Food core temperature probe: single point
- Control panel: electronic board with segment display, RS485 communication port (excluding models ...DM and ...H)
- Functions: blast chilling and freezing via probe or timing, soft/hard modes, cold storage
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0), excluding models ...DM and ...H.

BLITZ ROLL-IN AND PASS-THROUGH

with special functions

- Structure made of insulated panels, prefabricated in AISI 304 stainless steel sheet
- CFC-free expanded polyurethane insulation
- Inner compartment useful for nr. 20 containers GN 1/1 and 60x40 cm or GN 2/1 and 60x80 cm trolleys
- Air defrosting
- Core probe: heated, 3 sensors multipoint
- Control panel: electronic board with monochrome graphic display and encoder; Easy View LED multicolor lighting
- USB port useful to software up-date and data download
- Functions: cold (blast chilling and freezing, preservation), hot (proving and retarder proving, thawing), automatic cycles, special cycles, favourites
- Appliances pre-set for remote cooling connection
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).



GF101L



BFR202R

BLAST CHILLERS-FREEZERS

FUNCTIONAL CHARACTERISTICS

IDE.O



**-40°
+45°**

- 7" touch display, with large, colorful and intuitive icons
- Main functions: blast chilling, blast freezing, proving and retarder proving, thawing, cold storage and much more
- Automatic programs, designed for every need
- Favorite programs, for maximum customization
- USB port to data download and software update
- Multipoint core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).

CHILLSTAR ECO+



- Control panel with segment display
- Single-point core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0), models ...DM and ...H excluded.

BLITZ ROLL-IN



- Blast chiller and freezer with special functions: blast chilling, freezing, thawing, proving...
- LCD control panel board and encoder
- Easy-View led lighting allows the user to check on the functioning at a distance
- USB port to data download and software update
- Multipoint core probe
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).

BLAST CHILLERS-FREEZERS

MAIN FUNCTIONS AND PROGRAMS

IDE.O = OF...

CHILLSTAR ECO+ = GF...

BLITZ ROLL-IN= BF...

	OF...	GF...	BF...
 BLAST CHILLING , timed and/or with probe detection mode +90° ÷ +3°C	✓	✓	✓
 BLAST CHILLING - FREEZING , timed and/or with probe detection mode +90° ÷ -18°C	✓	✓	✓
 CHILLING STORAGE , after every cycle, food is kept safe through the automatic passage to the conservation phase, at positive and/or negative temperature	✓	✓	✓
 Controlled food THAWING , though time and/or with probe detection	✓		✓
 PROVING and RETARDER PROVING for leavened products allow programmed or manual leavening	✓		✓
 FAVOURITES to store processes	✓		✓
AUTO AUTOMATIC according to food category (fish, meat, pasta, desserts, ice cream...); through time and/or with probe detection	✓		✓
 SMART ON automatic activation of the blast chilling function	✓		✓
 I.F.R. MULTIPPOINT PROBE I.F.R. "Intelligent Food Recognition" system with multipoint core probe. It intelligently varies ventilation and refrigeration to adapt to any kind of food	✓		✓
 INFINITY cycle keeps running nonstop for blast chilling and/or freezing	✓		✓
 CONNECTIVITY connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (models GF51DM-GF51H excluded)	✓	✓	✓

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARIO
MULTIFUNCTION

CHILL

BLAST CHILLERS-FREEZERS

TECHNICAL INFORMATION

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARIO
MULTIFUNCTION

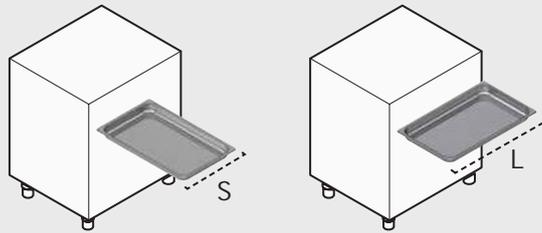
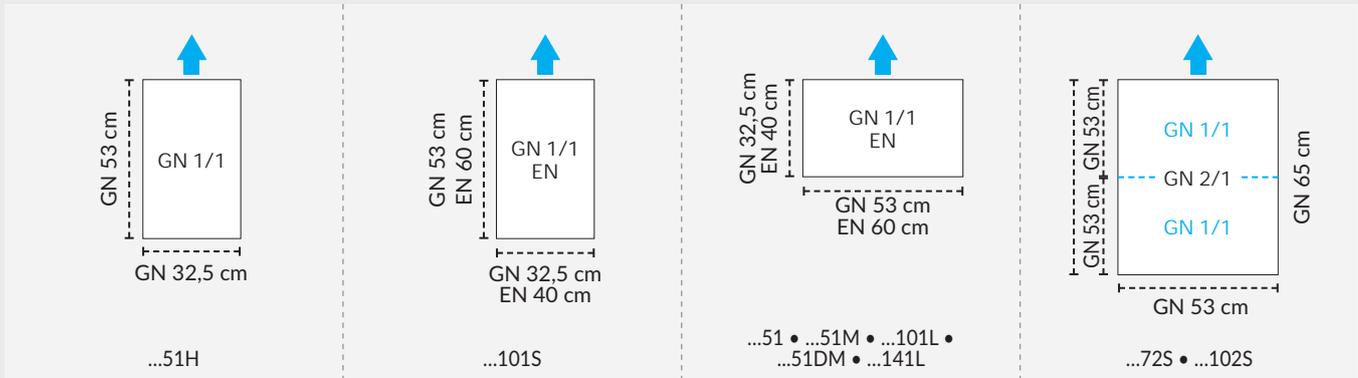
CHILL

MOD.								
			+90° → +3°C	+90° → -18°C		I.F.R. ●●●		
IDE.O		OF51H	N° 5 GN 1/1	electric	20 KG	12 KG	✓	
		OF51 OF51M	N° 5 GN 1/1 60X40	electric	25 KG	15 KG	✓	
		OF101L OF101S	N° 10 GN 1/1 60X40	electric	50 KG	25 KG	✓	
		OF141L	N° 14 GN 1/1 60X40	electric	70 KG	38 KG	✓	
		OF72S	N° 20 GN 1/1 N° 10 GN 2/1	electric	72 KG	40 KG	✓	
		OF102S	N° 20 GN 1/1 N° 10 GN 2/1	electric	120 KG	60 KG	✓	
CHILLSTARECO+		GF51H	N° 5 GN 1/1	air	15 KG	7 KG	✓	
		GF51DM	N° 5 GN 1/1 60X40	air	18 KG	10 KG	✓	
		GF51 GF51M	N° 5 GN 1/1 60X40	air	20 KG	12 KG	✓	
		GF101L	N° 10 GN 1/1 60X40	air	45 KG	28 KG	✓	
		GF141L	N° 14 GN 1/1 60X40	air	70 KG	38 KG	✓	
BLITZ		BFR201R	GN 1/1 60X40	electric	120 KG	72 KG	✓	⊗
		BFR202R	GN 2/1 60X80	electric	210 KG	144 KG	✓	⊗
		BFP202R	GN 2/1 60X80	electric	210 KG	144 KG	✓	⊗

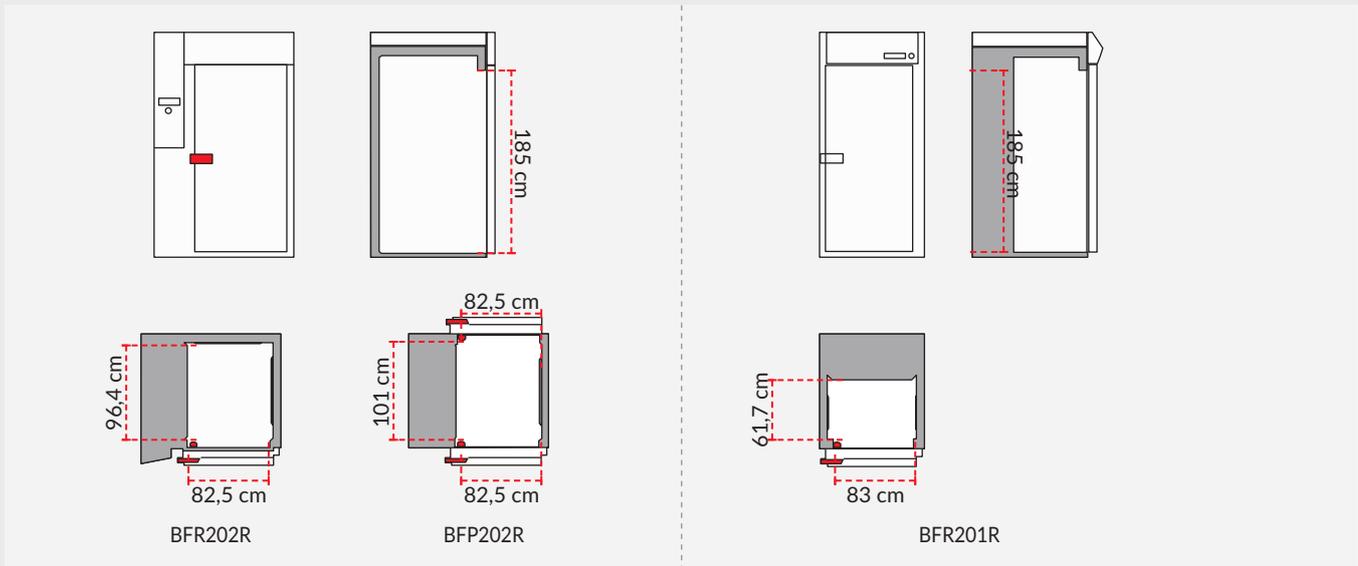
BLAST CHILLERS-FREEZERS

TECHNICAL INFORMATION

Container insertion



Roll-in and pass-Through models



Models BFR.../BFP... are suitable for the insertion of trolleys with capacity:

20 x 1/1 GN o
EN 60x40 cm for BFR201R

20 x 2/1 GN o
EN 60x80 cm for BFR202R / BFP202R

BLAST CHILLERS/FREEZERS WITH SPECIAL FUNCTIONS IDE.O

IDE.O

Blast chiller and freezer with special functions. Main functions: blast chilling, blast freezing, slow cooking, proving and retarder-proving, defrosting, conservation. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact

us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	OF51H	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 20-12 KG/CYCLE - UNDER OVEN	92,9x79,5x75	0,95		230V 1N~ / 50Hz
	OF51	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 25-15 KG/CYCLE - WITHOUT WORKTOP	74,7x74x82	0,9		230V 1N~ / 50Hz
	OF51M	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 25-15 KG/CYCLE - WITH WORKTOP	74x74,7x85	0,9		230V 1N~ / 50Hz
	OF101L	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 50-25 KG/CYCLE	80,2x95,1x178,2	1,8		400V 3N~ / 50Hz
	OF101S	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 50-25 KG/CYCLE	80,2x95,1x178,2	1,8		400V 3N~ / 50Hz
	OF141L	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 70-38 KG/CYCLE	80x95,1x200	2,1		400V 3N~ / 50Hz
	OF72S	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 72-40 KG/CYCLE	104x111,4x194	2,05		400V 3N~ / 50Hz
	OF102S	BLAST CHILLER/FREEZER WITH SPECIAL FUNCTIONS 120-60 KG/CYCLE	104x111,4x194	2,5		400V 3N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	SSVU	VACUUM CORE PROBE				

BLAST CHILLERS-BLAST FREEZERS CHILLSTAR ECO+

CHILLSTAR ECO+

Blast chiller and freezer. Main functions: blast chilling, blast freezing, conservation. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0), except modd.GF51DM/51H. Contact us for more information about how to access Industry

4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	GF51H	BLAST CHILLER/FREEZER 15-7 KG/CYCLE - UNDER OVEN	92,9x78x75	0,57		230V 1N~ / 50Hz
	GF51	BLAST CHILLER/FREEZER 20-12 KG/CYCLE - WITHOUT WORKTOP	74,5x70x82	0,82		230V 1N~ / 50Hz
	GF51M	BLAST CHILLER/FREEZER 20-12 KG/CYCLE - WITH WORKTOP	74,7x72,5x90	0,82		230V 1N~ / 50Hz
	GF51DM	BLAST CHILLER/FREEZER 18-10 KG/CYCLE - WITH WORKTOP	74,7x70,7x84,2	0,77		230V 1N~ / 50Hz
	GF101L	BLAST CHILLER/FREEZER 45-28 KG/CYCLE	80x93x186	1,9		400V 3N~ / 50Hz
	GF141L	BLAST CHILLER/FREEZER 70-38 KG/CYCLE	80x93x200	2,5		400V 3N~ / 50Hz

BLAST CHILLERS-FREEZERS WITH SPECIAL FUNCTIONS BLITZ ROLL-IN

BLITZ ROLL-IN

Blast chiller and freezer. BFR201R: for trolley with capacity 20 x GN 1/1 and/or EN 60x40. BFR202R: for trolley with capacity 20 x GN 2/1 and/or EN 60x80. BFP202R: pass-through, for trolley with capacity 20 x GN 2/1 and/or EN 60x80. Models ...R pre-setting for remote

cooling connection. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all

other countries. Appliance can be ordered and sent as disassembled on request ; please mention it upon the order.

	MOD.	DESCRIPTION				
	BFR201R	ROLL-IN BLAST CHILLER/FREEZER 120/72 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	105x125x226	3,6		400V 3N ~ 50 ÷60 Hz
	BFR202R	ROLL-IN BLAST CHILLER/FREEZER 210/144 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	140x125x226	5,3		400V 3N ~ 50 ÷60 Hz
	BFP202R	PASS-THROUGH BLAST CHILLER/FREEZER 210/144 KG/CYCLE PRESET FOR REMOTE COOLING UNIT	140x135x226	5,3		400V 3N ~ 50 ÷60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	GR7AU	AIR COOLED REMOTE COOLING UNIT FOR MODEL ..201R	150x91x86	5,5		400V 3N~/ 50Hz
	GR14AU	AIR COOLED REMOTE COOLING UNIT FOR MODEL ..202R..	150x91x86	10,7		400V 3N~/ 50Hz
	CRG2011	TROLLEY FOR 18 CONTAINERS GN 1/1	44,5x61x171			
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171			

ACCESSORIES FOR BLAST CHILLERS-BLAST FREEZERS

APOLINK: cannot be used on GF51H-GF51DM models. GS11A/GS21A.. : allow to handle the roll-in rack between blast chiller/freezer and oven.

ACCESSORIES

	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	PA51	WORK TOP H = 6 CM WITH REAR SPLASHBACK FOR MODELS WITHOUT WORKTOP	74,5x70x14,5			
	KFSL	PROBE FASTENER FOR LIQUIDS	12x33x4			
	GS11A	ROLL-IN RACK RUNNER FOR MODELS ...101S	63x46x4			
	GS21A	ROLL-IN RACK RUNNER FOR MODELS ...72S/102S	65,5x81,3x4,6			
	KEN51	4 RACKS AND 5 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...51 (EXCEPT MOD..H)				
	KEN301L	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101L				
	KEN301S	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 FOR MODELS ...101S				
	KEN72S	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 AND/OR 60X80 FOR MODELS ...72S				
	KEN102S	4 RACKS AND 10 GUIDES FOR CONTAINERS EN 60X40 AND/OR 60X80 FOR MODELS ...102S				
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	G21X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x0,7			
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	B12F2	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 2 CM	32,5x26,5x2			
	B12F4	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 4 CM	32,5x26,5x4			
	B12F6	STAINLESS STEEL CONTAINER GN 1/2, HEIGHT 6.5 CM	32,5x26,5x6,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	B11F2	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 2 CM	53x32,5x2			
	B11F4	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 4 CM	53x32,5x4			
	B11F6	STAINLESS STEEL CONTAINER GN 1/1, HEIGHT 6.5 CM	53x32,5x6,5			
	B21F2	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 2 CM	65x53x2			
	B21F4	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 4 CM	65x53x4			
	B21F6	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 6.5 CM	65x53x6,5			
	KRPAB90	4 STAINLESS STEEL WHEELS FOR BLAST CHILLER 5 CONTAINERS (EXCEPT MODELS ...H)				
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6			

REFRIGERATORS

A solution
to any need

Angelo Po refrigerators take great care of any type of food and dish, ensuring maximum freshness and quality: choosing the best ingredients in the kitchen and properly storing them to keep them fresh every day are the secrets to give a unique flavor to any dish.

X-CEL models were designed to ensure maximum reliability and large energy savings. Furthermore, with the **X-CEL** and **X-TRA PLUS** ranges, it is possible to obtain a perfect hygiene in a short time and very easily. Such hygiene is synonym

of quality and food safety: the storage compartment has press-formed side walls made of AISI 304 stainless steel.

The **FREE-GO PLUS** models allow to meet all storage and space needs, as well as guaranteeing high flexibility of use.

All the refrigerated cabinets are designed for a large storage capacity thanks to **the ventilated refrigeration system with an evaporator outside the storage compartment.**

In addition, they respond to new market

trends for an increasingly **eco-friendly** refrigeration, friend of the environment and energy saving.

To meet the demand for remote control of appliances, **X-CEL e X-TRA PLUS lines offer models connectable to the APO.LINK portal as standard or via accessory.**

Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

ICON7000
720 mmICON9000
920 mmICON9000 PLUS
920 mmOMEGA
1100 mm

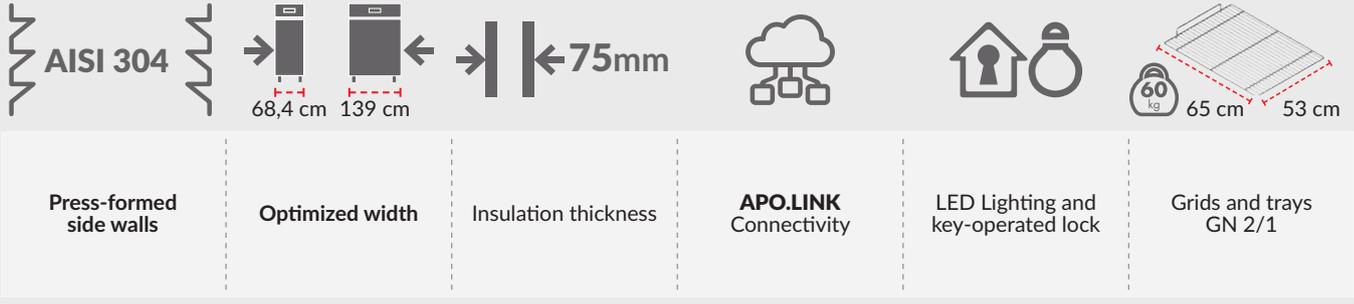
MONOLITHE

AT - FX - BX - TT

ARIO
MULTIFUNCTIONCHILL


REFRIGERATORS

X-CEL • X-TRA PLUS



X-CEL

High energy efficiency

- One-piece construction internal and external made of AISI 304 stainless steel, including bottom, back and ceiling
- Storage chamber made of AISI 304 stainless steel, pressed-formed internal sides, 20 levels
- Ventilated cooling system
- Refrigerant fluids: R600a by positive temperature models, and R290 by negative temperature models
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel with electronic circuit board, HACCP alarms signalling
- **Highly energy-efficient power unit**
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**)
- Each compartment is delivered as standard with: n. 5 stainless steel AISI 304 grids.

X-TRA PLUS

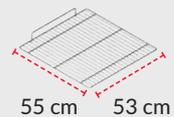
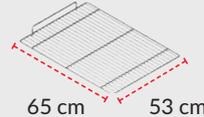
Maximum hygiene

- One-piece construction internal and external made of AISI 304 stainless steel
- Storage chamber made of AISI 304 stainless steel, pressed-formed internal sides, 20 levels
- Ventilated cooling system
- Refrigerant fluid: R600a by 1 column positive temperature models; R290 by the other models
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat, with RS485 communication port by the standard models
- **Connection to APO.LINK portal (Industry 4.0)** for remote control of appliance Ethernet network: models ...LI as standard; via accessory the other models
- Each compartment is delivered as standard with: n. 4 plastic-coated grids.



REFRIGERATORS

FREE-GO PLUS



Insulation thickness

Greater storage capacity thanks to the evaporator outside the inner chamber

Reversible door during on-site installation (except glass door)

LED Lighting and key-operated lock

Mod. ...7 and ...15 grids and trays GN 2/1

Mod. ...6 and ...13 grids and trays

FREE-GO PLUS

More storage volume • More eco-friendly

EX...



AISI 304

One-piece construction internal and external made of AISI 304 stainless steel

EF...



One-piece construction internal and external made of special ANTI-FINGERPRINT steel

- Storage chamber equipped with shelf supports in AISI 304 stainless steel, 21 levels
- Ventilated cooling system
- Refrigerant fluid: R290. Models for pre-set remote cooling: R134a by positive temperature, R452A by negative temperature
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C - Climate class 5. Except models ...PV
- Control panel equipped with digital thermometer-thermostat
- Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids

Models FREE-GO PLUS EX... Special:

- Evaporator positioned inside the refrigerating chamber with anti-corrosion treatment (outside by models ...PV)
- Delivered as standard: ...CP nr. 10 GN 1/1 plastic containers h = 150 mm and nr. 5 pairs of telescopic guides - ...LL/LB nr. 2 pairs of AISI 304 stainless steel guides and nr. 2 plastic-coated grids each compartment.



EX7L



EF7T

Special Anti-fingerprint Steel



Always Clean

- Fingerprint resistance for easier cleaning and shiny surfaces at all times
- Resistance to corrosion and high temperatures.

ROLL-IN

MAIN CONSTRUCTION CHARACTERISTICS



Structure made of panels in AISI 304 stainless steel



AISI 304 stainless steel floor

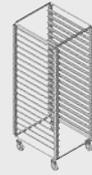


Reversible door during on-site installation

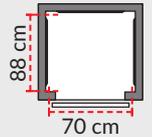
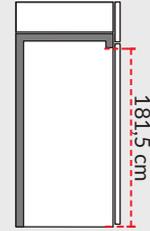
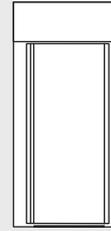


Lighting and key-operated lock

- Ventilated cooling system
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel with electronic circuit board, HACCP alarms signalling.



GN 2/1
EN60x80



TRIHC

REFRIGERATORS

TECHNICAL DATA

MOD.	 *	 **	 ***
X-CEL	XL70L	electric	
	XL70B	hot gas	
	XL150L	electric	
	XL150B	hot gas	
X-TRA PLUS	TX70 / TX70LI	electric	
	TX70B / TX70BLI	hot gas	
	TX150 / TX150LI	electric	
	TX150B / TX150BLI	hot gas	
FREE-GO PLUS Anti-fingerprint	EF7T	air	
	EF7B	electric	
	EF15T	air	
	EF15B	electric	
FREE-GO PLUS AISI 304 PLUS	EX7L	electric	
	EX7B	electric	
	EX15L	electric	
	EX15B	electric	
	EX7LR	electric	N/A
	EX7BR	electric	N/A
	EX15LR	electric	N/A
	EX15BR	electric	N/A
FREE-GO PLUS AISI 304	EX6L	electric	
	EX6B	electric	
	EX13L	electric	
	EX13B	electric	
FREE-GO PLUS AISI 304 Special	EX7TPV	air	
	EX15TPV	air	
	EX7CP	electric	
	EX7LL	electric	
	EX7LB	electric	N/A
Roll-In	TRIHC	hot gas	N/A

* Defrosting and automatic evaporation of condensation.

** ENERGY CLASS: on 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force.

• N/A non-applicable

*** Climate class 5: room temperature +40°C and 40% relative humidity; Climate Class 4: room temperature +30°C and 55% relative humidity.

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARIO
MULTIFUNCTION

CHILL




REFRIGERATORS X-CEL

X-CEL GN 2/1

Refrigerators with one-piece construction, internal, external, bottom, back and ceiling made of AISI 304 stainless steel. Press-formed side walls. Capacity GN 2/1. Refrigerant fluid: R600a at positive temperature, R290 at negative temperature. Evaporator positioned outside the refrigerating chamber. Each compartment is delivered as standard

with n. 5 stainless steel AISI 304 grids. Connection to APO.LINK portal for remote control (real-time control, HACCP data export, data log view, KPI), via dedicated accessory - Industry 4.0. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	XL70L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,27		230V 1N~ / 50Hz
	XL70B	FREEZER -22°C ÷ -15°C GN 2/1	68,4x80x204	0,67		230V 1N~ / 50Hz
	XL150L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,54		230V 1N~ / 50Hz
	XL150B	FREEZER -22°C ÷ -15°C GN 2/1	139x80x204	1,35		230V 1N~ / 50Hz

REFRIGERATORS X-TRA PLUS

X-TRA PLUS GN 2/1

Refrigerators with one-piece construction, internal, external, made of AISI 304 stainless steel. Press-formed side walls. Capacity GN 2/1. Refrigerant fluid: R600a for TX70/TX70LI models, R290 for the other models. Evaporator positioned outside the refrigerating chamber. Each compartment is delivered as standard with: n. 4 plastic-coated grids.

Connection to APO.LINK portal for remote control (Industry 4.0): via dedicated accessory (as from January 2024); included as standard for models ...LI. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

MOD.	DESCRIPTION				
	TX70 REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,23		230V 1N~/ 50Hz
	TX70B REFRIGERATOR -24°C ÷ -15°C GN 2/1	68,4x80x204	0,65		230V 1N~/ 50Hz
	TX150 REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,3		230V 1N~/ 50Hz
	TX150B REFRIGERATOR -24°C ÷ -15°C GN 2/1	139x80x204	1,3		230V 1N~/ 50Hz
	TX70LI REFRIGERATOR -2°C ÷ +8°C GN 2/1	68,4x80x204	0,23		230V 1N~/ 50Hz
	TX70BLI REFRIGERATOR -24°C ÷ -15°C GN 2/1	68,4x80x204	0,65		230V 1N~/ 50Hz
	TX150LI REFRIGERATOR -2°C ÷ +8°C GN 2/1	139x80x204	0,3		230V 1N~/ 50Hz
	TX150BLI REFRIGERATOR -24°C ÷ -15°C GN 2/1	139x80x204	1,3		230V 1N~/ 50Hz

REFRIGERATORS X-TRA PLUS

ACCESSORI X-CEL e X-TRA PLUS

DLUSB detects and records the temperature and humidity of the compartment.

ACCESSORIES

	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	GP21B	PLASTIC COATED SHELF 2/1 GN FOR VERT.BOTTLES	53x65x6			
	G785X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x6,3			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	GXRFS	AISI 304 STAINLESS STEEL CONNECTING SHELF				
	GRPFS	PLASTIC COATED CONNECTING SHELF				
	BGN11P	2 PLASTIC FOODSAFE CONTAINERS GN 1/1 WITHOUT LID	32,5x53x15			
	B21F6	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 6.5 CM	65x53x6,5			
	B21F4	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 4 CM	65x53x4			
	B21F2	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 2 CM	65x53x2			
	CGXME	AISI 304 STAINLESS STEEL SLIDES FOR REFRIGERATORS WITH PRES-FORMED WALLS 2 COLUMNS	1,3x63x2,3			
	GC80X	STAINLESS STEEL MEAT HANGING SHELF GN 2/1 WITH 4 HOOKS	65x53,4x1,5			
	PPRX140	EXTRA FOOT FOR 2 COLUMN REFRIGERATORS FOR LOADS <200 KG	10x10x15			
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6			

ACCESSORIES

	MOD.	DESCRIPTION				
	KPEDAL	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	4,3x29,7x22,5			

REFRIGERATORS FREE-GO PLUS

FREE-GO PLUS GN 2/1

Model EF... refrigerators with one-piece construction internal and external in special ANTI-FINGERPRINT steel. Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Power unit with

refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides.

	MOD.	DESCRIPTION				
	EF7T	REFRIGERATOR 0°C ÷ +10°C GN 2/1 ANTI-FINGERPRINT STEEL	75x80x204	0,25		230V 1N~ / 50Hz
	EF7B	FREEZER -20°C ÷ -10°C GN 2/1 ANTI-FINGERPRINT STEEL	75x80x204	0,65		230V 1N~ / 50Hz
	EF15T	REFRIGERATOR 0°C ÷ +10°C GN 2/1 ANTI-FINGERPRINT STEEL	150x80x204	0,33		230V 1N~ / 50Hz
	EF15B	FREEZER -20°C ÷ -10°C GN 2/1 ANTI-FINGERPRINT STEEL	150x80x204	0,92		230V 1N~ / 50Hz
	EX7L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	75x80x204	0,21		230V 1N~ / 50Hz
	EX7B	FREEZER -20°C ÷ -10°C GN 2/1	75x80x204	0,65		230V 1N~ / 50Hz
	EX15L	REFRIGERATOR -2°C ÷ +8°C GN 2/1	150x80x204	0,33		230V 1N~ / 50Hz
	EX15B	FREEZER -20°C ÷ -10°C GN 2/1	150x80x204	0,92		230V 1N~ / 50Hz

REFRIGERATORS FREE-GO PLUS

FREE-GO PLUS GN 2/1 PRESET FOR REMOTE UNIT

Refrigerators with one-piece construction, internal, external, made of AISI 304 stainless steel. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides. Preset for operation with R134a refrigerant fluid at

positive temperature, R452A at negative temperature. GR70AL remote cooling unit for refrigerators with 1 column positive temperature. GR70AB remote cooling unit for freezers with 1 column negative temperature. GR150AL remote cooling unit for refrigerators with 2 columns, positive temperature. GR150AB remote cooling unit for refrigerators with

2 columns, positive temperature.

MOD.	DESCRIPTION				
	EX7LR REFRIGERATOR -2°C ÷ +8°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	75x80x204	0,7	220V/230V/240V 1N~ / 50÷60 Hz	
	EX7BR REFRIGERATOR -20°C ÷ -10°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	75x80x204	0,76	220V/230V/240V 1N~ / 50÷60 Hz	
	EX15LR REFRIGERATOR -2°C ÷ +8°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	150x80x204	0,7	220V/230V/240V 1N~ / 50÷60 Hz	
	EX15BR REFRIGERATOR -20°C ÷ -10°C GN 2/1 PRE-SET FOR REMOTE COOLING CONNECTION	150x80x204	0,82	220V/230V/240V 1N~ / 50÷60 Hz	

ACCESSORIES

MOD.	DESCRIPTION				
	GR70AL REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x30	0,54	230V 1N~ / 50Hz	
	GR70AB REMOTE COOLING UNIT -20°C ÷ -10°C	48x60x33	0,68	230V 1N~ / 50Hz	
	GR150AL REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x31	0,75	230V 1N~ / 50Hz	
	GR150AB REMOTE COOLING UNIT -20°C ÷ -10°C	48x60x35	1,6	230V 1N~ / 50Hz	
	KCGR REMOTE COOLING UNIT COVERING	52x64,2x42			

REFRIGERATORS FREE-GO PLUS

FREE-GO PLUS 2/1 GN SPECIAL

Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Models ...PV: installation allowed to an altitude up to 800 metres above sea level. Capacity GN 2/1. Ventilated cooling system, evaporator positioned outside the refrigerating chamber for ...TPV models, inside the refrigerant chamber for models

...CP-LL-LB. Power unit with refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides. Delivered as standard by models ...CP: 5 pairs of telescopic guides in AISI 304 stainless steel and 10 GN 1/1 h = 150 mm plastic containers. Models ...LL/LB delivered as standard with 2 plastic

coated grids and 2 couples of guides each compartment.

	MOD.	DESCRIPTION				
	EX77PV	REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1	75x80x204	0,22		230V 1N~ / 50Hz
	EX15TPV	REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1	150x80x204	0,32		230V 1N~ / 50Hz
	EX7CP	REFRIGERATOR FOR FISH -6°C ÷ +6°C GN 2/1	75x80x204	0,53		230V 1N~ / 50Hz
	EX7LL	REFRIGERATOR -2°C ÷ +8°C / -2°C ÷ +8°C GN 2/1	75x81,5x204	0,68		230V 1N~ / 50Hz
	EX7LB	REFRIGERATOR -2°C ÷ +8°C / -20°C ÷ -10°C GN 2/1	75x81,5x204	0,75		230V 1N~ / 50Hz

REFRIGERATORS FREE-GO PLUS

FREE-GO PLUS ACCESSORIES

DLUSB detects and records the temperature and humidity of the compartment.

ACCESSORIES

	MOD.	DESCRIPTION				
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	GP21	FOODSAFE PLASTIC COATED SHELF GN 2/1	53x65x6,3			
	GP21B	PLASTIC COATED SHELF 2/1 GN FOR VERT.BOTTLES	53x65x6			
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
	G785X	GRID GN 2/1 MADE IN ROUND STAINLESS STEEL	53x65x6,3			
	BGN11P	2 PLASTIC FOODSAFE CONTAINERS GN 1/1 WITHOUT LID	32,5x53x15			
	B21F6	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 6.5 CM	65x53x6,5			
	B21F4	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 4 CM	65x53x4			
	B21F2	STAINLESS STEEL CONTAINER GN 2/1, HEIGHT 2 CM	65x53x2			
	C151	STAINLESS STEEL WIRE BASKET GN 1/1	53x32,5x15			
	GPR	PLASTIC- COATED CONNECTING SHELF	25,5x54x2,3			
	GXR	AISI 304 STAINLESS STEEL CONNECTING SHELF	25,5x54x2,3			
	CGX	TWO S/S SHELF SLIDES FOR SHELVES AND CONTAINERS				
	CGPS	COUPLE OF GUIDES FOR PASTRY CONTAINERS				
	MAFPS4	UPRIGHTS FOR PASTRY USE OF REFRIGERATOR	11x120x9			

ACCESSORIES

	MOD.	DESCRIPTION	   
	GC80X	STAINLESS STEEL MEAT HANGING SHELF GN 2/1 WITH 4 HOOKS	65x53,4x1,5
	PPRX140	EXTRA FOOT FOR 2 COLUMN REFRIGERATORS FOR LOADS <200 KG	10x10x15
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5

REFRIGERATORS FREE-GO PLUS

FREE-GO PLUS 70 CM DEPTH

Model EX... refrigerators with one-piece construction, internal and external made of AISI 304 stainless steel. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Power unit with refrigerant fluid R290. Each compartment is delivered as standard with n. 3 plastic coated grids and 3 couples of guides.

	MOD.	DESCRIPTION				
	EX6L	REFRIGERATOR -2°C ÷ +8°C	75x70x204	0,21		230V 1N~ / 50Hz
	EX6B	FREEZER -20°C ÷ -10°C	75x70x204	0,65		230V 1N~ / 50Hz
	EX13L	REFRIGERATOR -2°C ÷ +8°C	150x70x204	0,33		230V 1N~ / 50Hz
	EX13B	FREEZER -20°C ÷ -10°C	150x70x204	0,92		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	GP70	CLASSED FOODSAFE PLASTIC-COATED SHELF	53x55x6,3			
	G70X	AISI 304 STAINLESS STEEL GRID	53x55x6,3			
	GPR70	PLASTIC COATED CONNECTING SHELF	25,5x48x2			
	CGX70	TWO S/S SHELF SLIDES FOR SHELVES AND CONTAINERS				
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6			

REFRIGERATORS ROLL-IN

REFRIGERATORS ROLL-IN

Refrigerator with structure made of panels in AISI 304 stainless steel. For trolley. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION				
	TRIHC	REFRIGERATOR +2°C ÷ +10°C FOR TROLLEYS	105,5x105,5x225,5	0,32	230V 1N~ / 50Hz	

ACCESSORIES

	MOD.	DESCRIPTION				
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171			

REFRIGERATED COUNTERS

The large offer of refrigerated counters satisfies any conservation and storage requirement, in addition to ensuring a high degree of application flexibility.

DIVA models synthesize the highest energy efficiency to significantly reduce energy consumption while ensuring high energy savings.

MELODIES range satisfies any storage requirement, available in two different depths.

VOICE models guarantee spotless surfaces thanks to their modern anti-fingerprint special steel finish!

Models with **negative storage temperature** and versions **pre-arranged for remote cooling unit** with reduced dimensions complete our wide range.

What's more, to meet the demand for remote control of appliances, the refrigerated counter world offers some **DIVA and freezer models ready for**

connection to the APO.LINK portal.

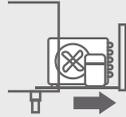
Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



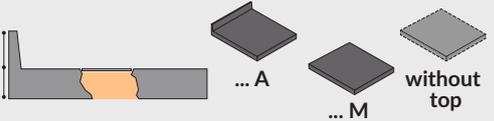
REFRIGERATED COUNTERS

DIVA • MELODIES

AISI 304



85 mm
54 mm



One-piece construction internal and external made of **AISI 304 stainless steel**

"U"- flow air circulation: maximum reliability

Cooling unit pulls out for easy and fast maintenance

Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

DIVA

High energy efficiency

❄️ -2 ÷ +10°C

- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat and communication port
- **Highly energy-efficient power unit**
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

MELODIES

A model for every requirement

❄️ 0 ÷ +10°C

- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Wide choice of door and drawer combinations
- Available with either **60 cm depth for 46x32.5 cm containers** or **70 cm depth for GN 1/1 containers**
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

APO.LINK

...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators



REFRIGERATED COUNTERS

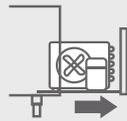
VOICE



One-piece construction internal and external made of **special anti-fingerprint**



"U"- flow air circulation: maximum reliability



Cooling unit pulls out for easy and fast maintenance

85 mm

54 mm



... A



... M



without top

Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

VOICE

Innovative material

 **0 ÷ +10°C**

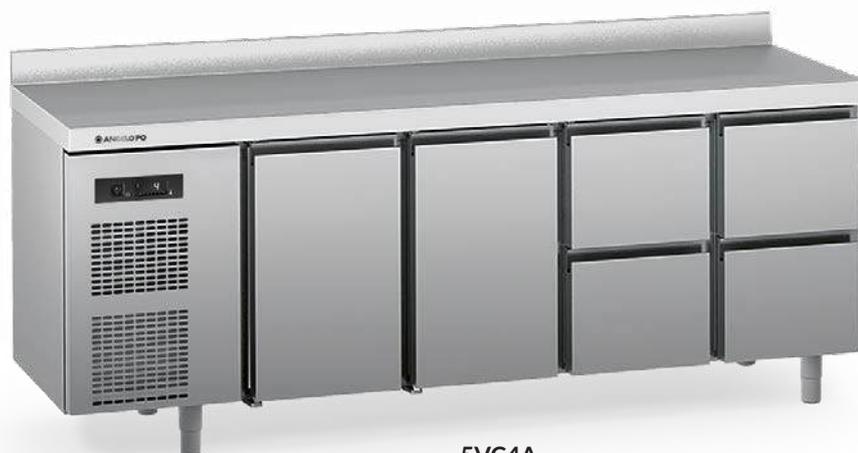
- CFC-free polyurethane insulation, 60 mm thick
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Wide choice of door and drawer combinations
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

Special Anti-fingerprint Steel



Always Clean

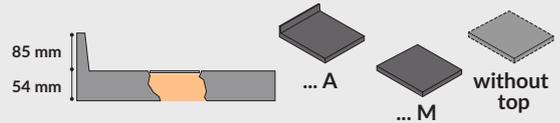
- Fingerprint resistance for easier cleaning and shiny surfaces at all times
- Resistance to corrosion and high temperatures.



5VC4A

REFRIGERATED COUNTERS

FREEZING AND PRE-ARRANGED FOR REMOTE COOLING UNIT COUNTERS



One-piece construction internal and external made of **AISI 304 stainless steel**

CFC-free polyurethane insulation, 60 mm thick

Worktop in AISI 304 stainless steel, 12/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

5E...B...

Freezing counters

-24 ÷ -12°C

- "U"- flow air circulation: maximum reliability
- Cooling unit pulls out for easy and fast maintenance
- Ventilated cooling system
- Refrigerant fluid: R290
- Outside finned evaporator and motor fan
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat and communication port
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

5ER

Counters pre-arranged for remote cooling unit

-2 ÷ +8°C • -24 ÷ -12°C

- Ventilated cooling system
- Pre-arranged for refrigerant fluid R134a for positive temperature and R404A/R452A for freezing temperature
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Control panel equipped with digital thermometer-thermostat
- Condensation drainage under technical compartment
- Each compartment is delivered as standard with: n. 1 grid and pair of AISI 304 stainless steel guides.

APO.LINK

...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators



5EABA



5ERB4M



REFRIGERATED COUNTERS

TECHNICAL DATA

MOD.	 *	 **	 ***	
DIVA 5D...	5DA / ...A / ...M / ...LI	electric	5	
	5DA2 / / ...A / ...M			
	5DB / ...A / ...M / ...LI			
	5DB2 / ...A / ...M			
	5DC / ...A / ...M / ...LI			
	5DC2 / ...A / ...M			
MELODIES 5M...	5MA / ...A / ...M	air	5	
	5MA2 / ...A / ...M			
	5MA4 / ...A / ...M			
	5MA13 / ...A / ...M			
	5MB / ...A / ...M			
	5MB2 / ...A / ...M			
	5MB4 / ...A / ...M			
	5MB6 / ...A / ...M			
	5MB13 / ...A / ...M			
	5MC / ...A / ...M			
	5MC2 / ...A / ...M			
	5MC4 / ...A / ...M			
MELODIES 5MJ...	5MJA / ...A / ...M	air	5	
	5MJB / ...A / ...M			
VOICE 5V...	5VA / ...A / ...M	air	5	
	5VA2 / ...A / ...M			
	5VB / ...A / ...M			
	5VB2 / ...A / ...M			
	5VB4 / ...A / ...M			
	5VC / ...A / ...M			
	5VC2 / ...A / ...M			
	5VC4 / ...A / ...M			
-24°±-12°C 5E...B...	5EAB / ...A / ...M / ...LI	hot gas	5	
	5EBB / ...A / ...M / ...LI			
-2°±+8°C -24°±-12°C 5ER...	5ERA / ...A / ...M	electric	5	N/A
	5ERA2 / ...A / ...M			N/A
	5ERB / ...A / ...M			N/A
	5ERB2 / ...A / ...M			N/A

ICON7000
720 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

AT - FX - BX - TT

ARI.O
MULTIFUNCTION

CHILL




REFRIGERATED COUNTERS

TECHNICAL DATA

MOD.	 *	 **	 ***	
-2°/+8°C • -24°/+12°C 5ER...	5ERB4 / ...A / ...M		N/A	
	5ERC / ...A / ...M	electric	N/A	
	5ERC2 / ...A / ...M		N/A	
	5ERC4 / ...A / ...M		N/A	
	5ERAB / ...A / ...M		N/A	
	5ERBB / ...A / ...M	electric	N/A	5
	5ERCB / ...A / ...M		N/A	5

* Defrosting and automatic evaporation of condensation. 5ER models...: Condensation drainage under technical compartment

** ENERGY CLASS: on 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force. • N/A non-applicable

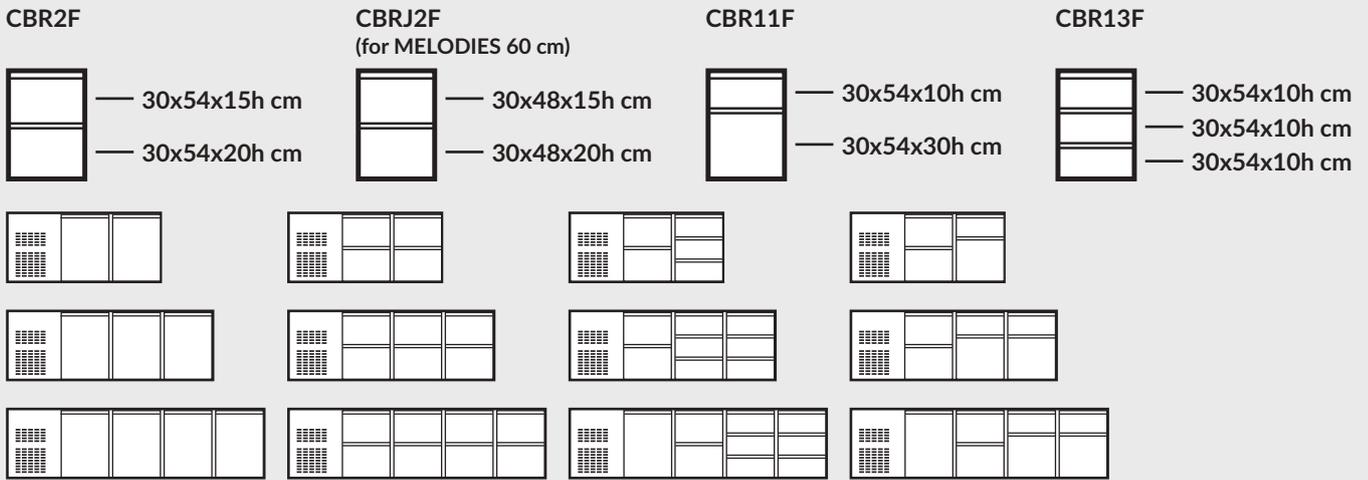
*** Climate class 5: room temperature +40°C and 40% relative humidity.

Examples of drawers compositions with accessory kits

It is possible to configure the refrigerated counters according to your needs using the drawer kits available among the accessories*.

DIVA - MELODIES - REMOTE

The compartment next to the engine compartment can be turned into drawers only with CBR2F kit 8.
Drawers kits cannot be mounted on freezing counters.



VOICE



* In case of conversion from door/doors to drawers during the onsite installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

Door hinges position



■ sx hinge positioned on the left side
 ■ dx hinge positioned on the right side

REFRIGERATED COUNTERS DIVA

DIVA DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. **INSTALLATION RESTRICTIONS:** the compartment positioned on the right to the engine compartment can be turned in drawers only with accessory CBR2F. In case of

conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the

APO.LINK portal for all other countries.



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION				
	5DAA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~ / 50Hz
	5DAM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~ / 50Hz
	5DA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~ / 50Hz
	5DA2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~ / 50Hz
	5DA2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~ / 50Hz
	5DA2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~ / 50Hz
	5DBA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~ / 50Hz
	5DBM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~ / 50Hz
	5DB	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~ / 50Hz
	5DB2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~ / 50Hz
	5DB2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~ / 50Hz
	5DB2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~ / 50Hz
	5DCA	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~ / 50Hz
	5DCM	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~ / 50Hz
	5DC	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~ / 50Hz
	5DC2A	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~ / 50Hz
	5DC2M	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~ / 50Hz
	5DC2	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~ / 50Hz

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	5DAALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,19		230V 1N~ / 50Hz
	5DAMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,19		230V 1N~ / 50Hz
	5DALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,19		230V 1N~ / 50Hz
	5DBALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,22		230V 1N~ / 50Hz
	5DBMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,22		230V 1N~ / 50Hz
	5DBLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,22		230V 1N~ / 50Hz
	5DCALI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,28		230V 1N~ / 50Hz
	5DCMLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,28		230V 1N~ / 50Hz
	5DCLI	REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,28		230V 1N~ / 50Hz

REFRIGERATED COUNTERS MELODIES

MELODIES DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

INSTALLATION RESTRICTIONS: the compartment positioned on the right to the engine compartment can be turned in drawers only with accessory CBR2F.

	MOD.	DESCRIPTION				
	5MAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5MAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5MA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5MA2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5MA2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5MA2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5MA4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5MA4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5MA4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5MA13A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5MA13M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5MA13	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5MBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~ / 50Hz
	5MBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~ / 50Hz
	5MB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28		230V 1N~ / 50Hz
	5MB2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~ / 50Hz
	5MB2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~ / 50Hz
	5MB2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28		230V 1N~ / 50Hz

MOD.	DESCRIPTION				
	5MB13A REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~ / 50Hz	
	5MB13M REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~ / 50Hz	
	5MB13 REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28	230V 1N~ / 50Hz	
	5MB4A REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~ / 50Hz	
	5MB4M REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~ / 50Hz	
	5MB4 REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28	230V 1N~ / 50Hz	
	5MB6A REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28	230V 1N~ / 50Hz	
	5MB6M REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28	230V 1N~ / 50Hz	
	5MB6 REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	190x70x84	0,28	230V 1N~ / 50Hz	
	5MCA REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~ / 50Hz	
	5MCM REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~ / 50Hz	
	5MC REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~ / 50Hz	
	5MC2A REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~ / 50Hz	
	5MC2M REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~ / 50Hz	
	5MC2 REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~ / 50Hz	
	5MC4A REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32	230V 1N~ / 50Hz	
	5MC4M REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32	230V 1N~ / 50Hz	
	5MC4 REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32	230V 1N~ / 50Hz	

REFRIGERATED COUNTERS MELODIES

MELODIES DEPTH 60 CM

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback.

	MOD.	DESCRIPTION				
	5MJAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WORKTOP WITH REAR SPLASHBACK	140x60x98,5	0,28		230V 1N~ / 50Hz
	5MJAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITH WORKTOP	140x60x90	0,28		230V 1N~ / 50Hz
	5MJA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITHOUT WORKTOP	140x60x84	0,28		230V 1N~ / 50Hz
	5MJBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WORKTOP WITH REAR SPLASHBACK	185x60x98,5	0,28		230V 1N~ / 50Hz
	5MJBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITH WORKTOP	185x60x90	0,28		230V 1N~ / 50Hz
	5MJB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 60 CM WITHOUT WORKTOP	185x60x84	0,28		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CGXBRJ	TWO RUNNERS FOR REFRIGERATED COUNTERS 60 CM DEPTH				
	RGPBRJ	PLASTIC COATED SHELF FOR REFRIGERATED COUNTERS 60 CM DEPTH	32,5x46x0,6			
	CBRJ2F	2 AISI 304 STAINLESS STEEL DRAWERS 1/2 FOR REFRIGERATED COUNTERS 60 CM DEPTH				

REFRIGERATED COUNTERS VOICE

VOICE DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece structure made of in special ANTI-FINGERPRINT steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

	MOD.	DESCRIPTION				
	5VAA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5VAM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5VA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5VA2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,28		230V 1N~ / 50Hz
	5VA2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	140x70x90	0,28		230V 1N~ / 50Hz
	5VA2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	140x70x84	0,28		230V 1N~ / 50Hz
	5VBA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~ / 50Hz
	5VBM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~ / 50Hz
	5VB	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28		230V 1N~ / 50Hz
	5VB2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~ / 50Hz
	5VB2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~ / 50Hz
	5VB2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28		230V 1N~ / 50Hz
	5VB4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	185x70x98,5	0,28		230V 1N~ / 50Hz
	5VB4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	185x70x90	0,28		230V 1N~ / 50Hz
	5VB4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	185x70x84	0,28		230V 1N~ / 50Hz
	5VCA	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~ / 50Hz
	5VCM	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~ / 50Hz
	5VC	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~ / 50Hz

	MOD.	DESCRIPTION				
	5VC2A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~ / 50Hz
	5VC2M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~ / 50Hz
	5VC2	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~ / 50Hz
	5VC4A	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK	230x70x98,5	0,32		230V 1N~ / 50Hz
	5VC4M	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITH WORKTOP	230x70x90	0,32		230V 1N~ / 50Hz
	5VC4	REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP	230x70x84	0,32		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KITP	DOOR LOCK				
	KCBR2E	2 DRAWERS 1/2 MADE OF SPECIAL ANTI-FINGERPRINT STEEL				

FREEZING COUNTERS

FREEZING COUNTERS DEPTH 70 CM GN 1/1

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. It is not possible to convert doors into drawers. Power unit with refrigerant fluid R290. Models ...LI: connectable as standard to the portal the APO.LINK - Industry 4.0 - for the remote

control (real-time, HACCP data export, data log view, KPI). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION				
	5EABA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,7		230V 1N~ / 50Hz
	5EABM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	140x70x90	0,7		230V 1N~ / 50Hz
	5EAB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	140x70x84	0,7		230V 1N~ / 50Hz
	5EBBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	185x70x98,5	1		230V 1N~ / 50Hz
	5EBBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	185x70x90	1		230V 1N~ / 50Hz
	5EBB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	190x70x84	1		230V 1N~ / 50Hz
	5EABALI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	140x70x98,5	0,7		230V 1N~ / 50Hz
	5EABMLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	140x70x90	0,7		230V 1N~ / 50Hz
	5EABLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	140x70x84	0,7		230V 1N~ / 50Hz
	5EBBALI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WORKTOP WITH REAR SPLASHBACK	185x70x98,5	1		230V 1N~ / 50Hz
	5EBBMLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITH WORKTOP	185x70x90	1		230V 1N~ / 50Hz
	5EBBLI	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT WORKTOP	190x70x84	1		230V 1N~ / 50Hz

REFRIGERATED COUNTERS PRE-ARRANGED FOR REMOTE COOLING UNIT

PRE-ARRANGED FOR REMOTE COOLING UNIT

Refrigerated counters with one-piece construction, internal, external, made of AISI 304 stainless steel. Models ...M with worktop. Models ...A with worktop and rear splashback. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from

our catalogue, please contact the manufacturer: regulations reference to Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).
INSTALLATION RESTRICTIONS: the compartment positioned on the right to the engine compartment can be turned in

drawers only with accessory CBR2F.

MOD.	DESCRIPTION				
	5ERAA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERAM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERA2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERA2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERA2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERBA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERBM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB4A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB4M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERB4	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERCA	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERCM	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	230V 1N~ / 50Hz
	5ERC	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz

MOD.	DESCRIPTION				
	5ERC2A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERC2M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERC2	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERC4A	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERC4M	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERC4	REFRIGERATED COUNTER -2°C ÷ +8°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,3	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERABA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	115x70x98,5	0,62	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERABM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	115x70x90	0,62	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERAB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	115x70x84	0,62	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERBBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	160x70x98,5	0,65	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERBBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	160x70x90	0,65	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERBB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	160x70x84	0,65	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERCBA	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP AND REAR SPLASHBACK	205x70x98,5	0,68	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERCBM	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITH WORKTOP	205x70x90	0,68	220V/230V/24 0V 1N~ / 50÷60 Hz
	5ERCB	REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1 WITHOUT MOTOR WITHOUT WORKTOP	205x70x84	0,68	220V/230V/24 0V 1N~ / 50÷60 Hz

ACCESSORIES

MOD.	DESCRIPTION				
	GR70AL	REMOTE COOLING UNIT -2°C ÷ +8°C	48x60x30	0,54	230V 1N~ / 50Hz
	GR65BT	REMOTE COOLING UNIT -24°C ÷ -12°C	48x60x33	0,68	230V 1N~ / 50Hz
	GR135BT	REMOTE COOLING UNIT -24°C ÷ -12°C	48x60x35	1,6	230V 1N~ / 50Hz
	KCGR	REMOTE COOLING UNIT COVERING	52x64,2x42		
	KRCBR	CONDENSATION DRIP TRAY			

REFRIGERATED COUNTERS PRE-ARRANGED FOR REMOTE COOLING UNIT

ACCESSORIES FOR REFRIGERATED COUNTERS DEPTH 70 CM GN 1/1

DLUSB detects and records the temperature and humidity of the compartment. In case of conversion from door/doors to drawers during the on-site installation, by using accessories from our catalogue, please contact the manufacturer: regulations reference to

Ecodesign (EU 2015/1095) and Energy Labelling (EU 2015/1094).

ACCESSORIES

	MOD.	DESCRIPTION				
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	CGXBR	RUNNERS GUIDES FOR GN 1/1 REFRIGERATED COUNTERS				
	RGPBR	PLASTIC COATED SHELF GN 1/1				32,5x53x0,6
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL				53x32,5x1,2
	GRP70B	PLASTIC COATED UNION SHELF FOR REFRIGERATED COUNTERS 70 CM DEPTH				14x46x0,8
	C151	STAINLESS STEEL WIRE BASKET GN 1/1				53x32,5x15
	CBR2F	2 AISI 304 STAINLESS STEEL DRAWERS 1/2 FOR REFRIGERATED COUNTERS 70 CM DEPTH				
	CBR11F	2 AISI 304 STAINLESS STEEL DRAWERS 1/3 + 2/3 FOR REFRIGERATED COUNTERS 70 CM DEPTH				
	CBR13F	3 AISI 304 STAINLESS STEEL DRAWERS 1/3 FOR REFRIGERATED COUNTERS 70 CM DEPTH				
	KRPBR4	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE				32x32x16



COLD ROOMS



Panels in food-grade non-toxic plastic coated plate with special anti microbes treatment. The activity of the treatment is permanent for the entire working life of the cold room and it doesn't need to be regenerated.

Panel thickness: 6 cm (from 0 to +5°C) and 10 cm (from -20 to +5°C).

Special plastic edge junction round corners and cleaning aid.

Expanded polyurethane insulation without using CFC and HCFC.

Easy assembly assured by a patented panel connection system, structure can be dismantled and expanded.

Walk-over and non-slip floors (precise load 100 Kg.), with micro ribbed plastic-coated plate surface. 10 cm panel cold rooms are always supplied complete with floor.

Doors clearance of 700x1900 h mms, equipped with lock, key complete with internal safety handle.

Monobloc refrigerant units for refrigerated cold rooms: flexible installation, to wall or ceiling, they stand out for respecting the environment (R290 refrigerant fluid with low GWP) and high performance.





COLD ROOMS

TECHICAL SPECIFICATIONS

Wall cooling unit can be installed on the cold room panel

<p>N3103.. N3743.. ↵ 1230x1230 mm</p>	<p>N4103.. N4943.. ↵ 1230x1630 mm</p>	<p>N5103.. N6143.. ↵ 1230x2030 mm</p>	<p>N6103.. N7343.. ↵ 1230x2430 mm</p>
<p>N5403.. N6443.. ↵ 1630x1630 mm</p>	<p>N6703.. N8043.. ↵ 1630x2030 mm</p>	<p>N8003.. N9643.. ↵ 1630x2430 mm</p>	<p>N8403.. N10043.. ↵ 2030x2030 mm</p>
<p>N10003.. N12043.. ↵ 2030x2430 mm</p>	<p>N11703.. N14043.. ↵ 2030x2830 mm</p>	<p>N12003.. N14343.. ↵ 2430x2430 mm</p>	<p>N14003.. N16743.. ↵ 2430x2830 mm</p>

Panel not suitable for positioning the wall refrigeration unit.

Complete aluminium shelves

<p>KSA1212 N3103.. • N3743..</p>	<p>KSA1216 N4103.. • N4943..</p>	<p>KSA1220 N5103.. • N6143..</p>	<p>KSA1224 N6103.. • N7343..</p>
<p>KSA1616 N5403.. • N6443..</p>	<p>KSA1620 N6703.. • N8043..</p>	<p>KSA1624 N8003.. • N9643..</p>	<p>KSA2020 N8403.. • N10043..</p>
<p>KSA2024 N10003.. • N12043..</p>	<p>KSA2028 N11703.. • N14043..</p>	<p>KSA2424 N12003.. • N14343..</p>	<p>KSA2428 N14003.. • N16743..</p>

Aluminium complete shelving units depth 400 mm and height 1700 mm • Shelf depth 37 cm.

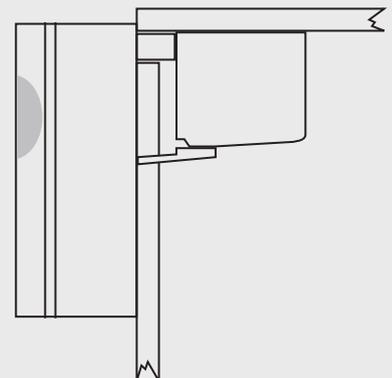
Half recessed door



The **half recessed door** has a footprint into the corridor of only 4 cm. Advantages of this type of door are: less space occupied, less volume to be cooled at the same capacity, an air tight seal created by a wider magnetic door gasket.

Installation of wall cooling units

Cross type installation of the wall refrigerating unit, flush with the top panel.



COLD ROOMS

INTERNAL HEIGHT 203 CM - THICKNESS PANEL 6 CM

Without floor: provided with "U" shaped shelf holders.

...P: with non-slip micro ribbed-plastic floor.

MOD.	DESCRIPTION	   	
	N3103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM	135x135x209
	N3103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM WITH FLOOR	135x135x215
	N4103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM	175x135x209
	N4103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM WITH FLOOR	175x135x215
	N5103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM	215x135x209
	N5103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM WITH FLOOR	215x135x215
	N6103	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM	255x135x209
	N6103P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM WITH FLOOR	255x135x215
	N5403	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM	175x175x209
	N5403P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM WITH FLOOR	175x175x215
	N6703	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM	215x175x209
	N6703P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM WITH FLOOR	215x175x215
	N8003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8 CBM	255x175x209
	N8003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8 CBM WITH FLOOR	255x175x215
	N8403	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM	215x215x209
	N8403P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM WITH FLOOR	215x215x215
	N10003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 10 CBM	255x215x209
	N10003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 10 CBM WITH FLOOR	255x215x215
	N11703	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM	295x215x209

	MOD.	DESCRIPTION	cm	kW	kW	
	N11703P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM WITH FLOOR	295x215x215			
	N12003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 12 CBM	255x255x209			
	N12003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 12 CBM WITH FLOOR	255x255x215			
	N14003	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 14 CBM	295x255x209			
	N14003P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 203 CM, 14 CBM WITH FLOOR	295x255x215			

COLD ROOMS

INTERNAL HEIGHT 243 CM - THICKNESS PANEL 6 CM

Without floor: provided with "U" shaped shelf holders.

...P: with non-slip micro ribbed-plastic floor.

MOD.

DESCRIPTION



N3743 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 3,7 CBM 135x135x249

N3743P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 3,7 CBM WITH
FLOOR 135x135x255

N4943 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 4,9 CBM 175x135x249

N4943P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 4,9 CBM WITH
FLOOR 175x135x255

N6143 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 6,1 CBM 215x135x249

N6143P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 6,1 CBM WITH
FLOOR 215x135x255

N7343 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 7,3 CBM 255x135x249

N7343P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 7,3 CBM WITH
FLOOR 255x135x255

N6443 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 6,4 CBM 175x175x249

N6443P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 6,4 CBM WITH
FLOOR 175x175x255

N8043 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 8 CBM 215x175x249

N8043P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 8 CBM WITH
FLOOR 215x175x255

N9643 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 9,6 CBM 255x175x249

N9643P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 9,6 CBM WITH
FLOOR 255x175x255

N10043 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 10 CBM 215x215x249

N10043P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 10 CBM WITH
FLOOR 215x215x255

N12043 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 12 CBM 255x215x249

N12043P COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 12 CBM WITH
FLOOR 255x215x255

N14043 COLD ROOM THICKNESS PANEL 6 CM,
INTERNAL HEIGHT 243 CM, 14 CBM 295x215x249

	MOD.	DESCRIPTION	cm	kW	kW	
	N14043P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14 CBM WITH FLOOR	295x215x255			
	N14343	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM	255x255x249			
	N14343P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM WITH FLOOR	255x255x255			
	N16743	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM	295x255x249			
	N16743P	COLD ROOM THICKNESS PANEL 6 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM WITH FLOOR	295x255x255			

COLD ROOMS

INTERNAL HEIGHT 203 CM - THICKNESS PANEL 10 CM

...P: with non-slip micro ribbed-plastic floor.

MOD.	DESCRIPTION	   	
	N3103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 3,1 CBM WITH FLOOR	143x143x223
	N4103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 4,1 CBM WITH FLOOR	183x143x223
	N5103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 5,1 CBM WITH FLOOR	223x143x223
	N5403PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 5,4 CBM WITH FLOOR	183x183x223
	N6103PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 6,1 CBM WITH FLOOR	263x143x223
	N6703PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 6,7 CBM WITH FLOOR	223x183x223
	N8003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 8 CBM WITH FLOOR	263x183x223
	N8403PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 8,4 CBM WITH FLOOR	223x223x223
	N10003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 10 CBM WITH FLOOR	263x223x223
	N11703PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 11,7 CBM WITH FLOOR	303x223x223
	N12003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 12 CBM WITH FLOOR	263x263x223
	N14003PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 203 CM, 14 CBM WITH FLOOR	303x263x223

COLD ROOMS

INTERNAL HEIGHT 243 CM - THICKNESS PANEL 10 CM

...P: with non-slip micro ribbed-plastic floor.

MOD.	DESCRIPTION	   	
	N3743PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 3,7 CBM WITH FLOOR	143x143x263
	N4943PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 4,9 CBM WITH FLOOR	183x143x263
	N6143PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 6,1 CBM WITH FLOOR	223x143x263
	N7343PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 7,3 CBM WITH FLOOR	263x143x263
	N6443PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 6,4 CBM WITH FLOOR	183x183x263
	N8043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 8 CBM WITH FLOOR	223x183x263
	N9643PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 9,6 CBM WITH FLOOR	263x183x263
	N10043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 10 CBM WITH FLOOR	223x223x263
	N12043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR	263x223x263
	N14043PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 14 CBM WITH FLOOR	303x223x263
	N14343PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 14,3 CBM WITH FLOOR	263x263x263
	N16743PB	COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 16,7 CBM WITH FLOOR	303x263x263

COLD ROOMS

ACCESSORIES

Shelf depth: 37 cm.

ACCESSORIES

	MOD.	DESCRIPTION				
	KSA1212	SHELVING FOR COLD ROOM 2 SIDES 123x123 CM				
	KSA1216	SHELVING FOR COLD ROOM 2 SIDES 123x163 CM				
	KSA1220	SHELVING FOR COLD ROOM 2 SIDES 123x203 CM				
	KSA1224	SHELVING FOR COLD ROOM 2 SIDES 123x243 CM				
	KSA1616	SHELVING FOR COLD ROOM 2 SIDES 163x163 CM				
	KSA1620	SHELVING FOR COLD ROOM 3 SIDES 163x203 CM				
	KSA1624	SHELVING FOR COLD ROOM 3 SIDES 163x243 CM				
	KSA2020	SHELVING FOR COLD ROOM 3 SIDES 203x203 CM				
	KSA2024	SHELVING FOR COLD ROOM 3 SIDES 203x243 CM				
	KSA2028	SHELVING FOR COLD ROOM 3 SIDES 203x283 CM				
	KSA2424	SHELVING FOR COLD ROOM 3 SIDES 243x243 CM				
	KSA2428	SHELVING FOR COLD ROOM 3 SIDES 243x283 CM				
	SRCA532	SHELVING FOR COLD ROOM				59,6x37,3x174
	SRCA620	SHELVING FOR COLD ROOM				68,4x37,3x174
	SRCA708	SHELVING FOR COLD ROOM				77,2x37,3x174
	SRCA798	SHELVING FOR COLD ROOM				86,2x37,3x174
	SRCA886	SHELVING FOR COLD ROOM				95x37,3x174
	SRCA974	SHELVING FOR COLD ROOM				103,8x37,3x174

ACCESSORIES

	MOD.	DESCRIPTION				
	SRCA106	SHELVING FOR COLD ROOM	112,6x37,3x174			
	SRCA115	SHELVING FOR COLD ROOM	121,6x37,3x174			
	SRCA124	SHELVING FOR COLD ROOM	130,4x37,3x174			
	SRCA133	SHELVING FOR COLD ROOM	139,4x37,3x174			
	SRCA150	SHELVING FOR COLD ROOM	156,9x37,3x174			
	RCA532	RACK SHELF FOR COLD ROOM	53,2x37,3x4,6			
	RCA620	RACK SHELF FOR COLD ROOM	62x37,3x4,6			
	RCA708	RACK SHELF FOR COLD ROOM	70,8x37,3x4,6			
	RCA798	RACK SHELF FOR COLD ROOM	79,8x37,3x4,6			
	RCA886	RACK SHELF FOR COLD ROOM	88,6x37,3x4,6			
	RCA974	RACK SHELF FOR COLD ROOM	97,4x37,3x4,6			
	RCA106	RACK SHELF FOR COLD ROOM	106,2x37,3x4,6			
	RCA115	RACK SHELF FOR COLD ROOM	115,2x37,3x4,6			
	RCA124	RACK SHELF FOR COLD ROOM	124x37,3x4,6			
	RCA133	RACK SHELF FOR COLD ROOM	133x37,3x4,6			
RCA150	RACK SHELF FOR COLD ROOM	150,5x37,3x4,6				
	TSC	UPRIGHTS FOR SHELF				
	C1512	HANGING RAIL WITH 6 HOOKS FOR COLD ROOM	120x2x5			
	C1516	HANGING RAIL WITH 8 HOOKS FOR COLD ROOM	160x2x5			
	C1520	HANGING RAIL WITH 10 HOOKS FOR COLD ROOM	200x2x5			
	C1524	HANGING RAIL WITH 12 HOOKS FOR COLD ROOM	240x2x5			
	GA	JOINT FOR CORNER SHELF FOR COLD ROOM				

ACCESSORIES

	MOD.	DESCRIPTION				
	PS7	STRIP CURTAIN FOR COLD ROOM	75x12x190			
	MPC	MICROSWITCH DOOR FOR COLD ROOM	10x10x5			
	RAMP7	ENTRANCE RAMP FOR COLD ROOM PANEL 6 CM THICK WITH FLOOR	98x80x7,5			
	RAMP7B	ENTRANCE RAMP FOR COLD ROOM PANEL 10 CM THICK WITH FLOOR	98x80x11,5			

COLD ROOMS

COOLING UNITS

Monobloc refrigerating units for cold rooms, wall or ceiling installation.
Refrigerant gas R290 with low GWP.
Reliability tested up to + 43°C room temperature. Automatic defrosting by hot gas. Supplied with: light, door-microswitch and door resistance for low temperature models, supplied with 2.5 m power cables.

ACCESSORIES

	MOD.	DESCRIPTION				
	GMP7	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 3.1 ÷ 7.3	43x88x73	0,54		230V 1N~ / 50Hz
	GMP10	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 8 ÷ 10	68x98x83	0,99		230V 1N~ / 50Hz
	GMP17	WALL MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 10 ÷ 16.7	68x98x83	1,49		230V 1N~ / 50Hz
	GMP4B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 3.1 ÷ 4.1	43x88x73	0,69		230V 1N~ / 50Hz
	GMP7B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 4.9 ÷ 7.3	43x88x73	0,91		230V 1N~ / 50Hz
	GMP16B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 8 ÷ 14.3	68x98x83	0,94		230V 1N~ / 50Hz
	GMP20B	WALL MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 14 ÷ 16.7	68x98x83	1,3		230V 1N~ / 50Hz
	GMS5	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 3.1 ÷ 5.4	70x115x42	0,53		230V 1N~ / 50Hz
	GMS7	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 5.4 ÷ 7.3	70x115x42	0,57		230V 1N~ / 50Hz
	GMS11	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 8 ÷ 10	70x115x42	0,765		230V 1N~ / 50Hz
	GMS19	CEILING MOUNTED PACKAGED UNIT 0/+5°C FOR COLD ROOM MC 11.7 ÷ 16.7	93x128x44	1,475		230V 1N~ / 50Hz
	GMS4B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 3.1 ÷ 4.1	72x115x42	0,59		230V 1N~ / 50Hz
	GMS7B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 4.9 ÷ 7.3	70x115x42	0,81		230V 1N~ / 50Hz
	GMS13B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 8 ÷ 12	93x128x44	1,23		230V 1N~ / 50Hz
	GMS21B	CEILING MOUNTED PACKAGED UNIT -18/-20°C FOR COLD ROOM MC 14 ÷ 16.7	93x128x44	1,9		230V 1N~ / 50Hz



ICE CUBE MAKERS

An essential ingredient in the preparation of cocktails (and not only), the ice cube enhances their characteristics and makes them unique.

Many good reasons to use a good ice cube:

Temperature control

Keeping cocktails at the ideal temperature is one of the main functions of ice cubes.

Controlled Dilution

As the ice melts, it releases water that can help balance the strong flavours of spirits and other ingredients.

Aesthetics and Presentation

Clear, well-formed ice cubes improve the aesthetics of the drink, making it more attractive.

Preservation of Ingredients

Ice helps preserve the freshness of ingredients, such as herbs and citrus fruits, which can quickly lose their flavour and vibrancy if not kept at an appropriate temperature.

Construction - functional features:

- **stainless steel** construction
- cubes formation with **spray system**: guarantees solid, perfectly transparent and slow melting cubes

- **air filter with quick and easy extraction** (without dismantling the front panel): prevents dust formation on condensers
- **limescale and residue cleaning system**: easily removable for easy access to the pump filter.
- **Environmentally friendly refrigerant fluid R290.**





ICE CUBE MAKERS

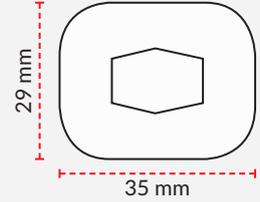
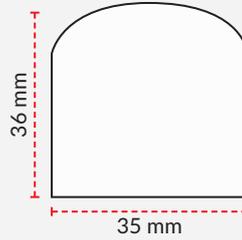
TECHNICAL NOTICES

Ice typology

Hollow Cube



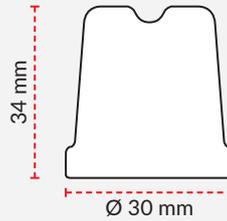
21 g.



Solid Cube



20 g.



Productivity

HOLLOW CUBE	Kg/24h	Capacity kg / cubes
PGC25A	25	6 / 290
PGC25W	24	
PGC35A	32	6 / 290
PGC35W	31	
PGC45A	50	17 / 810
PGC45W	49	
PGC65A	62	20 / 950
PGC65W	60	
PGC90A	92	33 / 1570
PGC90W	95	

SOLID CUBE	Kg/24h	Capacity kg / cubes
PGCP25A	25	8 / 400
PGCP25W	25	
PGCP34A	31	15 / 750
PGCP34W	34	
PGCP43A	43	15 / 750
PGCP43W	42	
PGCP73A	73	39 / 1950
PGCP73W	70	

ICE-MAKERS

HOLLOW ICE CUBE

PGC...: hollow cubes. ...A: air cooled. ...W:
water cooled.

	MOD.	DESCRIPTION				
	PGC25A	ICE MAKER - HOLLOW CUBES KG 25/24H	33,4x45,7x59,9	0,25		230V 1N~ / 50Hz
	PGC25W	ICE MAKER - HOLLOW CUBES KG 24/24H	33,4x45,7x59,9	0,21		230V 1N~ / 50Hz
	PGC35A	ICE MAKER - HOLLOW CUBES KG 32/24H	33,4x45,7x59,9	0,312		230V 1N~ / 50Hz
	PGC35W	ICE MAKER - HOLLOW CUBES KG 31/24H	33,4x45,7x59,9	0,474		230V 1N~ / 50Hz
	PGC45A	ICE MAKER - HOLLOW CUBES KG 50/24H	48,5x57,5x81	0,32		230V 1N~ / 50Hz
	PGC45W	ICE MAKER - HOLLOW CUBES KG 49/24H	48,5x57,5x81	0,255		230V 1N~ / 50Hz
	PGC65A	ICE MAKER - HOLLOW CUBES KG 62/24H	48,5x57,5x80,5	0,46		230V 1N~ / 50Hz
	PGC65W	ICE MAKER - HOLLOW CUBES KG 60/24H	48,5x57,5x80,5	0,35		230V 1N~ / 50Hz
	PGC90A	ICE MAKER - HOLLOW CUBES KG 92/24H	67x59,5x98,1	0,75		230V 1N~ / 50Hz
	PGC90W	ICE MAKER - HOLLOW CUBES KG 95/24H	67x59,5x98,1	0,57		230V 1N~ / 50Hz

ICE-MAKERS

SOLID ICE CUBE

PGCP...: cubetti pieni. ...A: air cooled. ...W:
water cooled.

MOD.	DESCRIPTION				
	PGCP25A ICE MAKER - SOLID CUBES KG 19/24H	39x52x64	0,325		230V 1N~ / 50Hz
	PGCP25W ICE MAKER - SOLID CUBES KG 19/24H	39x52x64	0,25		230V 1N~ / 50Hz
	PGCP34A ICE MAKER - SOLID CUBES KG 31/24H	47x57x69	0,34		230V 1N~ / 50Hz
	PGCP34W ICE MAKER - SOLID CUBES KG 34/24H	47x57x69	0,25		230V 1N~ / 50Hz
	PGCP43A ICE MAKER - SOLID CUBES KG 43/24H	47x57x69	0,6		230V 1N~ / 50Hz
	PGCP43W ICE MAKER - SOLID CUBES KG 42/24H	46,7x57x69	0,375		230V 1N~ / 50Hz
	PGCP73A ICE MAKER - SOLID CUBES KG 73/24H	54x60x91	0,72		230V 1N~ / 50Hz
	PGCP73W ICE MAKER - SOLID CUBES KG 70/24H	54x60x91	0,63		230V 1N~ / 50Hz

OVENS REFRIGERATED COUNTERS

Confirming its standing as a **cooking specialist**, Angelo Po offers static ovens for pizza cooking, a range of products with varying chamber sizes to meet the most demanding requirements. The pizza oven range consists of **one and two chamber electric ovens and modular gas ovens**. Each oven can be placed on a stand with tray runners or on a proving unit.

The **refrigerated pizza counters** range is formed by various modular elements and characterized by high versatility in assembling: two different worktop depths (75 and 80 cm) and refrigerated top display depths, with or without neutral drawer units, also on wheels. High grades of humidity guarantee a perfect conservation of the "little dough portions".

Refrigerated salad counter SA90: folding cover, specifically made to reduce temperature dispersion. The handy food nylon preparation shelf and the high capacity together with small dimensions, make it a perfect unit in the food preparation area.

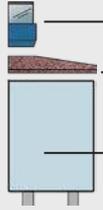


PIZZA RANGE

TECHNICAL DETAILS

370 mm
GN 1/1

330 mm
GN 1/2



+2÷+10°C, room temperature +32°C (climate class 4, room +30°C and 55% R.H).

“Rosa Beta” Sardinia granite working top, 30 mm thick, splashback on three sides, rear splashback 150 mm h.

+2÷+10°C, room temperature +43°C (climate class 5, room +40°C and 40% R.H.).

Complete Refrigerated Counters



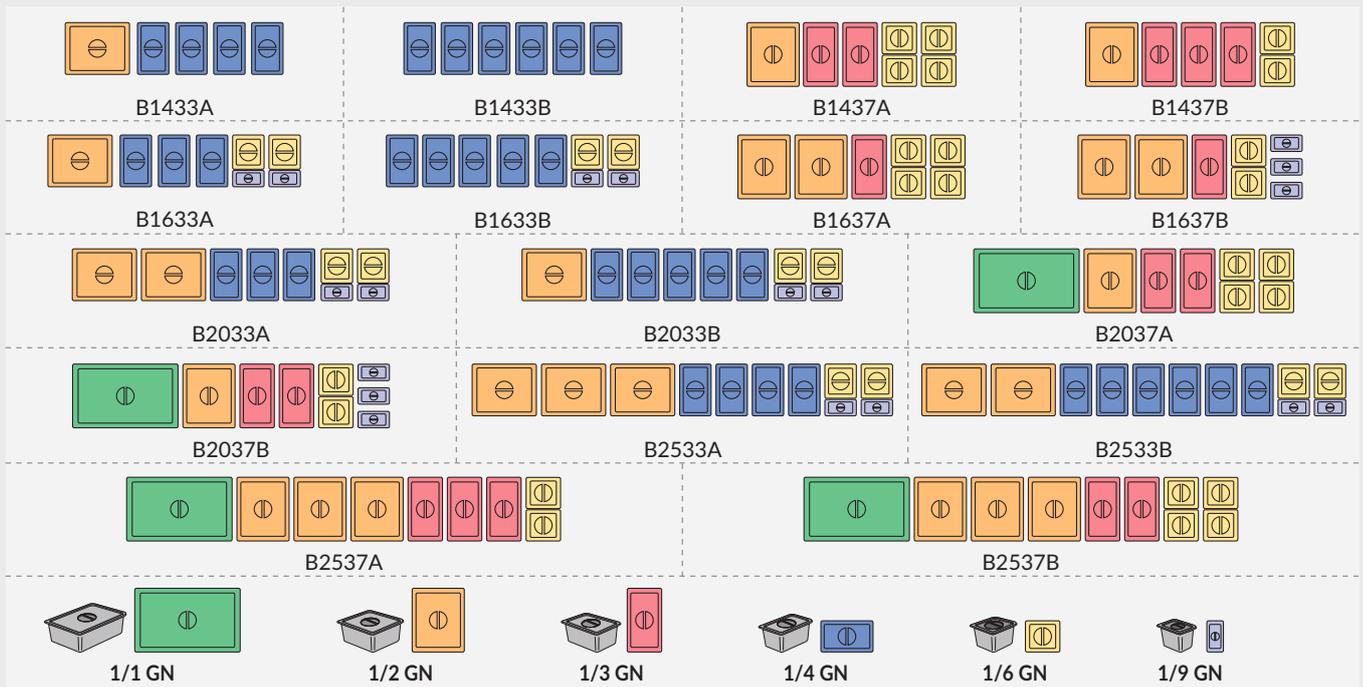
ENERGY CLASS

Ecodesign (EU Regulation 2015/1095) - Energy Labelling (EU Regulation 2015/1094)

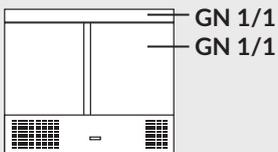


BZ16... • BZ20... • BZ25...

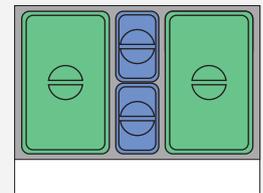
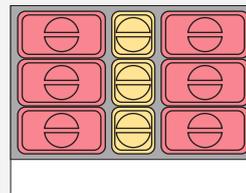
GN Container Kits



SA90



0 ÷ +8°C



PIZZA OVENS, STANDS AND PROVING CHAMBERS

PIZZA OVENS

Structure in polished AISI 430 stainless steel. Cooking chamber in aluminiumcoated steel plate with refractory ceramic bottom. Heating is by means of stainless steel burners beneath the bottom panel, supplied by safety valves with ionisation ignition. Heating is

by means of armoured stainless steel heating elements controlled by an electronic circuit board. ...Z1... models = 1 cooking chamber ...Z2... models = 2 cooking chambers

	MOD.	DESCRIPTION				
	FPZ4G	GAS PIZZA OVEN SINGLE CHAMBER FOR 4 PIZZAS DIAMETER 28 CM	96x93,5x52	14	0,03	230V 1N~ / 50Hz
	FPZ6G	GAS PIZZA OVEN SINGLE CHAMBER FOR 6 PIZZAS DIAMETER 28 CM	96x123,5x52	19	0,03	230V 1N~ / 50Hz
	FPZ14E	ELECTRIC PIZZA OVEN SINGLE CHAMBER FOR 4 PIZZAS DIAMETER 28 CM	85x95x46		4	400V 3N~ / 50Hz
	FPZ16E	ELECTRIC PIZZA OVEN SINGLE CHAMBER FOR 6 PIZZAS DIAMETER 28 CM	85x125x46		6	400V 3N~ / 50Hz
	FPZ24E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 4x2 PIZZAS DIAMETER 28 CM	85x95x70		8	400V 3N~ / 50Hz
	FPZ26E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 6x2 PIZZAS DIAMETER 28 CM	85x125x70		12	400V 3N~ / 50Hz
	FPZ2635E	ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 6x2 PIZZAS DIAMETER 35 CM	94x138x70		16	400V 3N~ / 50Hz

PIZZA OVENS, STANDS AND PROVING CHAMBERS

STANDS AND PROVING CHAMBERS

Stands for pizza ovens with structure in enameled sheet, with PVC feet. AISI 430 stainless steel proving chamber for pizza ovens with hinged doors. Heating by stainless steel heating elements with thermostatic temperature control. Provided as standard n. 3 EN (60x40 cm) tray runners, without upper top.

	MOD.	DESCRIPTION				
	TPZ4G	STAND FOR PIZZA OVEN FPZ4G	96x74x95			
	TPZ6G	STAND FOR PIZZA OVEN TPZ6G	96x104x95			
	TPZ1424	STAND FOR PIZZA OVENS FPZ14E-FPZ24E	85x85x95			
	TPZ1626	STAND FOR PIZZA OVENS FPZ16E-FPZ26E	85x115x95			
	TPZ2635	STAND FOR PIZZA OVEN FPZ2635E	94x128x95			
	CLPZ4G	PROVING CHAMBER FOR FPZ4G PIZZA OVEN	96x74x100	1		230V 1N~ / 50Hz
	CLPZ6G	PROVING CHAMBER FOR FPZ6G PIZZA OVEN	96x93,5x100	1		230V 1N~ / 50Hz
	CLPZ1424	PROVING CHAMBER FOR FPZ14E-FPZ24E PIZZA OVENS	85x85x100	1		230V 1N~ / 50Hz
	CLPZ1626	PROVING CHAMBER FOR FPZ16E-FPZ26E PIZZA OVENS	85x115x100	1		230V 1N~ / 50Hz
	CLPZ2635	PROVING CHAMBER FOR FPZ2635E PIZZA OVEN	94x128x100	1		230V 1N~ / 50Hz

REFRIGERATED COUNTERS FOR PIZZA

COMPLETE REFRIGERATED COUNTERS

BZ...Refrigerated Pizza counters, Euronorm compartments 60x40 cm; each refrigerated compartment can contain 7 plastic containers. Standard equipment: a couple of guides each refrigerated compartment. Standard equipment for drawer: 7 containers EN 60x40 cm. Standard equipment for models ...S: a couple of guides and one grill; 2 bridge

bars each refrigerated compartment. ...3 models: upper refrigerated top, 330 mm depth GN 1/2. ...7 models: upper refrigerated top, 370 mm depth GN 1/1.

	MOD.	DESCRIPTION				
	BZ163A	COMPLETE REFRIGERATED PIZZA COUNTER	160x75x147	0,44		230V 1N~ / 50Hz
	BZ167A	COMPLETE REFRIGERATED PIZZA COUNTER	160x80x147	0,44		230V 1N~ / 50Hz
	BZ163S	COMPLETE REFRIGERATED PIZZA COUNTER	160x75x147	0,44		230V 1N~ / 50Hz
	BZ167S	COMPLETE REFRIGERATED PIZZA COUNTER	160x80x147	0,44		230V 1N~ / 50Hz
	BZ203A	COMPLETE REFRIGERATED PIZZA COUNTER	207x75x147	0,44		230V 1N~ / 50Hz
	BZ207A	COMPLETE REFRIGERATED PIZZA COUNTER	207x80x147	0,44		230V 1N~ / 50Hz
	BZ203S	COMPLETE REFRIGERATED PIZZA COUNTER	207x75x147	0,48		230V 1N~ / 50Hz
	BZ207S	COMPLETE REFRIGERATED PIZZA COUNTER	207x80x147	0,48		230V 1N~ / 50Hz

MOD.	DESCRIPTION	 cm	 kW	 kW	
	BZ253A COMPLETE REFRIGERATED PIZZA COUNTER	259x75x147	0,48		230V 1N~/50Hz
	BZ257A COMPLETE REFRIGERATED PIZZA COUNTER	259x80x147	0,48		230V 1N~/50Hz

REFRIGERATED COUNTERS FOR PIZZA

REFRIGERATED COUNTERS AND NEUTRAL DRAWING UNITS

BZ... Refrigerated Pizza counters, Euronorm compartments 60x40 cm; each refrigerated compartment can contain 7 plastic containers. CNPZ.. 18-10 stainless steel cupboard for EN 40x60x6 h cm plastic container. To be positioned in undercounter solution. Height adjustable stainless steel feet. Plastic container to be added.

	MOD.	DESCRIPTION				
	BZ16	REFRIGERATED PIZZA COUNTER ONE COMPARTMENT WITHOUT WORKTOP	102x72,5x83	0,28		230V 1N~ / 50Hz
	BZ20	REFRIGERATED PIZZA COUNTER TWO COMPARTMENTS WITHOUT WORKTOP	154x72,5x83	0,28		230V 1N~ / 50Hz
	BZ25	REFRIGERATED PIZZA COUNTER THREE COMPARTMENTS WITHOUT WORKTOP	206x72,5x83	0,32		230V 1N~ / 50Hz
	CNPZ7	7 DRAWER UNIT FOR REFRIGERATED PIZZA COUNTER	52x72,5x83			

REFRIGERATED COUNTERS FOR PIZZA

REFRIGERATED TOPS AND GRANITE WORKTOP

AISI 304 stainless steel refrigerated display cabinet. Insulated structure, static cooling system with injected evaporator. Electronic thermometer - thermostat. Standard equipment: 2 bridge-bars. ...3 models: upper refrigerated top, 330 mm depth GN 1/2. ...7 models: upper refrigerated top, 370 mm depth GN 1/1. ...V models with side and vertical

tempered glasses. ...G models "Rosa Beta" Sardinia granite working top, 30 mm thick, equipped with perimeter shelves on three sides.

	MOD.	DESCRIPTION				
	A143	REFRIGERATED TOP-PIZZA-330 MM DEPTH	142x33x26	0,16		230V 1N~/50Hz
	A147	REFRIGERATED TOP-PIZZA-370 MM DEPTH	142x37x26	0,16		230V 1N~/50Hz
	A163	REFRIGERATED TOP-PIZZA-330 MM DEPTH	160x33x26	0,16		230V 1N~/50Hz
	A167	REFRIGERATED TOP-PIZZA-370 MM DEPTH	160x37x26	0,16		230V 1N~/50Hz
	A203	REFRIGERATED TOP-PIZZA-330 MM DEPTH	207x33x26	0,16		230V 1N~/50Hz
	A207	REFRIGERATED TOP-PIZZA-370 MM DEPTH	207x37x26	0,16		230V 1N~/50Hz
	A253	REFRIGERATED TOP-PIZZA-330 MM DEPTH	259x33x26	0,16		230V 1N~/50Hz
	A257	REFRIGERATED TOP-PIZZA-370 MM DEPTH	259x37x26	0,16		230V 1N~/50Hz
	A143V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	142x33x46	0,16		230V 1N~/50Hz
	A147V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	142x37x46	0,16		230V 1N~/50Hz
	A163V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	160x33x46	0,16		230V 1N~/50Hz
	A167V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	160x37x46	0,16		230V 1N~/50Hz
	A203V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	207x33x46	0,16		230V 1N~/50Hz
	A207V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	207x37x46	0,16		230V 1N~/50Hz
	A253V	REFRIGERATED TOP-PIZZA-WITH GLASSES-330 MM DEPTH	259x33x46	0,16		230V 1N~/50Hz
	A257V	REFRIGERATED TOP-PIZZA-WITH GLASSES-370 MM DEPTH	259x37x46	0,16		230V 1N~/50Hz
	G167	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	160x75x18			
	G168	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	160x80x18			
	G207	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	207x75x18			

	MOD.	DESCRIPTION	cm	kW	kW	
	G208	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	207x80x18			
	G257	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	259x75x18			
	G258	GRANITE WORKTOP, SPLASHBACKS ON 3 SIDES	259x80x18			

REFRIGERATED COUNTERS FOR PIZZA

CONTAINER KIT AND ACCESSORIES FOR PIZZA COUNTERS

B....: stainless steel AISI 304 GN container
kits h 150 mm with lids.

ACCESSORIES

	MOD.	DESCRIPTION				
	B1433A	CONTAINER FOR UPPER TOP 142x33 CM				
	B1433B	CONTAINER FOR UPPER TOP 142x33 CM				
	B1437A	CONTAINER FOR UPPER TOP 142x37 CM				
	B1437B	CONTAINER FOR UPPER TOP 142x37 CM				
	B1633A	CONTAINER FOR UPPER TOP 160x33 CM				
	B1633B	CONTAINER FOR UPPER TOP 160x33 CM				
	B1637A	CONTAINER FOR UPPER TOP 160x37 CM				
	B1637B	CONTAINER FOR UPPER TOP 160x37 CM				
	B2033A	CONTAINER FOR UPPER TOP 207x33 CM				
	B2033B	CONTAINER FOR UPPER TOP 207x33 CM				
	B2037A	CONTAINER FOR UPPER TOP 207x37 CM				
	B2037B	CONTAINER FOR UPPER TOP 207x37 CM				
	B2533A	CONTAINER FOR UPPER TOP 259x33 CM				
	B2533B	CONTAINER FOR UPPER TOP 259x33 CM				

ACCESSORIES

	MOD.	DESCRIPTION				
	B2537A	CONTAINER FOR UPPER TOP 259x37 CM				
	B2537B	CONTAINER FOR UPPER TOP 259x37 CM				
	BGN11CSM	STAINLESS STEEL CONTAINER GN 1/1 WITH LID AND WITHOUT HANDLES				
	BGN12CSM	STAINLESS STEEL CONTAINER GN 1/2 WITH LID AND WITHOUT HANDLES				
	BGN13CSM	STAINLESS STEEL CONTAINER GN 1/3 WITH LID AND WITHOUT HANDLES				
	BGN14CSM	STAINLESS STEEL CONTAINER GN 1/4 WITH LID AND WITHOUT HANDLES				
	BGN16CSM	STAINLESS STEEL CONTAINER GN 1/6 WITH LID AND WITHOUT HANDLES				
	BGN19CSM	STAINLESS STEEL CONTAINER GN 1/9 WITH LID AND WITHOUT HANDLES	0,2x0,2x15			
	TRA330	2 STAINLESS STEEL BRIDGE BARS FOR UPPER REFRIGERATED TOP, 33 CM DEPTH	2x26,7x1,7			
	TRA370	2 STAINLESS STEEL BRIDGE BARS FOR UPPER REFRIGERATED TOP, 37 CM DEPTH	2x32,8x1,7			
	BPZ	PLASTIC PIZZA CONTAINER EN 60x40 CM	60x40x7			
	CBPZ	LID FOR PIZZA CONTAINER EN 60x40 CM	60x40x2			
	CG64BS	RUNNERS FOR CONTAINERS EN 60x40 CM				
	SAL	SUPPORT KIT FOR REFRIGERATED PIZZA UPPER TOP H 3 CM				
	SALH	SUPPORT KIT FOR REFRIGERATED PIZZA UPPER TOP H 16 CM	5,4x25,3x17,9			
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	KRPPZ6	KIT 6 SWIVELLING WHEELS ON IRON PLATE, 2 WITH BRAKES				
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6			

REFRIGERATED COUNTERS FOR PIZZA

SALADETTE

Outside/inside in AISI 304 stainless steel.
Top and compartment useful for GN 1/1 containers. Ventilated cooling. Automatic defrosting system. Automatic condensation evaporation. Digital thermometer/thermostat. Equipped with: guides each compartment + 2 bridge bars 1/1 GN.

MOD.	DESCRIPTION				
 SA90	REFRIGERATED SALAD COUNTER 0/+8°C	90x70x88,3	0,143		230V 1N~/50Hz

ACCESSORIES

MOD.	DESCRIPTION				
 CGS900	STAINLESS STEEL COUPLE OF RUNNERS FOR SALADETTE SA90				
 G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53x32,5x1,2			
 RGPBR	PLASTIC COATED SHELF GN 1/1	32,5x53x0,6			
 B11F150	CONTAINER GN 1/1 H 150 MM	32,5x53x15			
B12F150	CONTAINER GN 1/2 H 150 MM	32,5x26,5x15			
B13F150	CONTAINER GN 1/3 H 150 MM	32,5x17,7x15			
B16F150	CONTAINER GN 1/6 H 150 MM	16,2x17,7x15			
B23F150	CONTAINER GN 2/3 H 150 MM	32,5x35,4x15			
 TRA11	BRIDGE SUPPORT FOR CONTAINERS GN 1/1	2,5x54x2,5			
TRA12	BRIDGE SUPPORT FOR CONTAINERS GN 1/2	2,5x32x2,5			
TRA16	BRIDGE SUPPORT FOR CONTAINERS GN 1/6	2,5x17x2,5			

REFRIGERATORS REFRIGERATED COUNTERS BLAST FREEZERS

Angelo Po's proposal for **pastry and ice cream world** is dedicated to those who choose to offer their clients craft products of the highest quality, always perfect, and capable of giving moments of sweetness and pleasure. Refrigerated cabinets, refrigerated counters and ice cream blast freezer of the most different dimensions and functionalities ensure the best quality thanks to the most advanced conservation technologies and the use of robust and reliable materials.

Pastry refrigerators for EN 60x40 cm and/or EN 60x80 cm trays represent the best choice: thanks to the most advanced, reliable, and high-performing conservation technologies, they are indispensable instruments in any laboratory.

Robust and reliable, **the refrigerated counters for EN 60x40 cm trays** are an indispensable instrument for any laboratory: they ensure the perfect conservation of food and allow an ideal space exploitation, becoming also great worktops.

The ice-cream freezer guarantees a perfect, creamy, richly flavoured ice-cream every time thanks to the ventilated cooling system with thermostatic valve, with air circulation not directly striking the product, ducted to all shelves for uniform temperature throughout the chamber.

Designed to always guarantee top quality, fresh and creamy ice cream, the **ice cream blast freezer** allows you to treat the ice cream after creaming and

keep its qualities intact because it avoids the formation of macro-crystals.

Pastry refrigerators, ice cream freezer and blast freezer: connectivity to APO.LINK portal, for remote control of appliance, via accessory. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

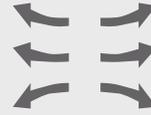


PASTRY RANGE

RETARDER PROVERS EN 60X40 - 60X80 CM

AISI 304

→ | ← 75mm



One-piece construction made of **AISI 304 stainless steel**

CFC-free polyurethane insulation

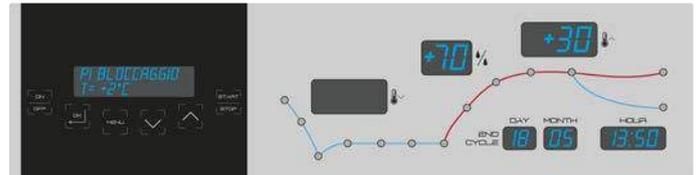
Reversible door during on-site installation with self-locking system for openings of less than 90°

Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous proving

Lighting and key-operated lock

❄️ **-5 ÷ +35°C • -18 ÷ +35°C**

- **Ventilated refrigeration system** with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- **Proving: fan-assisted heating system** with electrical heating elements and precision control of relative humidity with humidistat
- Refrigerant fluid: R452A
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Internal chamber with rounded corners, evaporator outside the refrigerating chamber, rack supports easily demountable and pressed diamond bottom
- Rack supports in AISI 304 stainless steel, 80 levels, 15 mm clearance
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides.



Control panel with LCD display allowing to perform the activities both in automatic and manual mode, ensuring the maximum flexibility of use



AF1N



AF2N

PASTRY RANGE

PASTRY REFRIGERATORS EN 60X40 - 60X80 CM



One-piece construction made of AISI 304 stainless steel



CFC-free polyurethane insulation



Reversible door during on-site installation with self-locking system for openings of less than 90°



Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber



Lighting and key-operated lock

 $2 \div +8^{\circ}\text{C}$ • $-22 \div -15^{\circ}\text{C}$

- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature $+43^{\circ}\text{C}$ - Climate class 5
- Internal chamber with rounded corners, rack supports easily demountable, pressed diamond bottom and drain hole for cleaning (only for positive temperature models)
- Rack supports in AISI 304 stainless steel, 40 levels, 30 mm clearance

- Control panel with electronic board, HACCP alarms signaling, relative humidity control either at 75% or at 90%; special functions: Hyper Cold allowing rapid cooling in a very short time, Energy Saving System (in positive temperature models) that generates large energy savings
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).

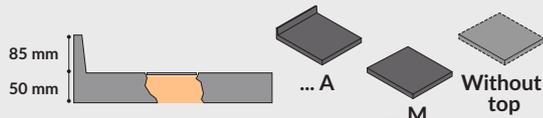


FS1NHC

PASTRY RANGE

REFRIGERATED COUNTERS EN 60X40 CM

AISI 304



One-piece construction made of **AISI 304 stainless steel**

U-shaped air circulation system: maximum reliability

Cooling unit pulls out for easy and fast maintenance

AISI 304 stainless-steel worktop, 15/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

-2 ÷ +8°C

- CFC-free polyurethane insulation, 55 mm thick
- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- Refrigerant fluid: R290
- Reliability guaranteed up until room temperature +43°C - Climate class 5
- Rack supports in AISI 304 stainless steel, 7 levels, 75 mm clearance, easy removable
- Moulded internal bottom with rounded corners
- Drain hole for a perfect hygiene
- Control panel equipped with digital thermometer-thermostat and communication port, relative humidity regulation 75% or 90%
- Each compartment is delivered as standard with: n. 7 pairs of AISI 304 stainless steel guides.



BS16M

ICE CREAM LINE

ICE- CREAM FREEZER



Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber

CFC-free polyurethane insulation

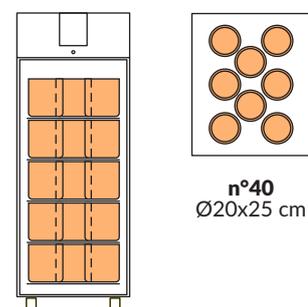
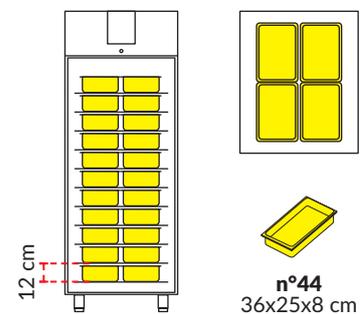
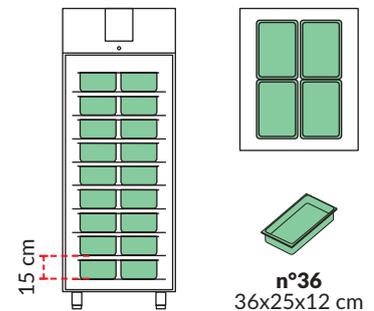
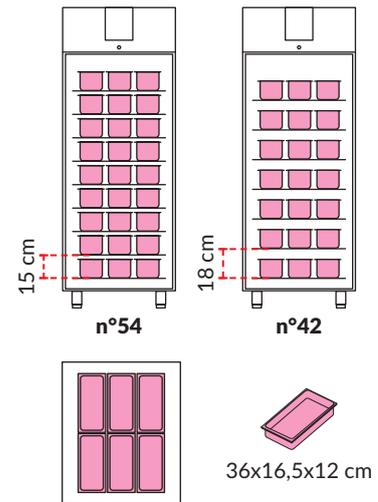
Room temperature +43°C: performance and reliability even in extreme environmental conditions

❄️ -24 ÷ -12°C

- One-piece construction made of AISI 304 stainless steel
- **Ventilated refrigeration** system with fan-assisted evaporator outside the storage chamber
- Automatic defrost with hot gas and automatic evaporation of condense drain
- Refrigerant fluid: R290
- Rack bars in AISI 304 stainless steel, 20 levels
- Pressed internal chamber with rounded corners
- Standard equipped with lock and illumination
- Control panel with electronic circuit board and HACCP alarms
- Instrument panel lifts up enabling easy access for maintenance
- Delivered as standard with: n. 6 pairs of AISI 304 stainless steel guides and 6 grids
- Connection to the **APO.LINK** portal for remote control of the equipment, through a dedicated accessory (**Industry 4.0**).



AGL6HC



ICE CREAM LINE

BLAST FREEZER



Uniform refrigeration and indirect air circulation on food



Automatically switches to the preservation stage after the blast freezing cycle



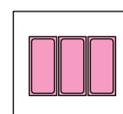
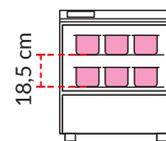
Control panel with monochrome graphic display



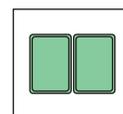
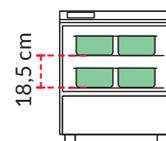
Connection to the APO.LINK portal

🕒 70' / 90' 📉 -9° ÷ -18°C

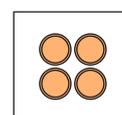
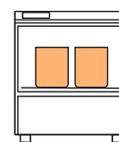
- One-piece structure with rounded internal corners; exterior and interior in AISI 304 stainless steel
- Insulation with polyurethane foam injection, CFC-free
- AISI 304 stainless steel worktop h 80mm
- Internal compartment with racks made of AISI 304 stainless steel; 2 positions clearance 185mm; capacity: 6 containers 36x16,5x12 cm
- Air defrosting
- Food core temperature probe: single point
- Control panel with electronic board, quick access keys to the main functions of use
- Functions: Soft/Hard blast freezing via probe or timing, pre-cooling, automatic switch to cold storage after the blast freezing cycle
- Standard delivered with: 2 grids 60x40 cm of AISI 304 stainless steel
- Connection to the APO.LINK portal for remote control of the equipment, through a dedicated accessory (Industry 4.0).



n°6
36x16,5x12 cm



n°4
36x25x12 cm



n°4
Ø20x25 cm



HPA51M

PASTRY & ICE CREAM RANGE

TECHNICAL DATA



MOD.	 *	 **	 ***
Retarder Provers	AF1N	electric	N/A
	AF1B	electric	N/A
	AF2N	electric	N/A
	AF2B	electric	N/A
Refrigerators	FS1NHC	hot gas	
	FS1BHC	hot gas	
	FS2NHC	hot gas	
	FS2BHC	hot gas	
Refrigerated Counters	BS11	electric	
	BS16	electric	
	BS21	electric	
	BS11M	electric	
	BS16M	electric	
	BS21M	electric	
	BS11A	electric	
	BS16A	electric	
	BS21A	electric	
Ice Line	AGL6HC	hot gas	

MOD.	 *	 70°/90° -9° → -18°C	
HPA...	HPA51M	air	20 KG

* Defrosting and automatic evaporation of condensation.

** ENERGY CLASS: On 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force.

• N/A non-applicable

*** Climate class 5: room temperature +40°C and 40% relative humidity.

RETARDER-PROVER CABINETS

EN 60X40 - 60X80 CM

Retarder-prover cabinets. Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N working temperature -5°C ÷ +35°C. Models ...B working temperature -18°C ÷ +35°C. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION				
	AF1N	RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60x40 CM	62x81,5x204	1,65		230V 1N~ / 50Hz
	AF1B	RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60x40 CM	62x81,5x204	1,65		230V 1N~ / 50Hz
	AF2N	RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60x80 - 60x40 CM	82x101,5x204	1,8		230V 1N~ / 50Hz
	AF2B	RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60x80 - 60x40 CM	82x101,5x204	1,9		230V 1N~ / 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	CGAF64	GUIDES FOR EN 60x40 CM CONTAINERS				
	CGAF68	GUIDES FOR EN 60x80 CM CONTAINERS				
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	G68C	STAINLESS STEEL GRID EN 60x80 CM	60x80x6,3			

ACCESSORIES

	MOD.	DESCRIPTION	   
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4
	TP682	PASTRY TRAY EN 60x80 CM H = 2 CM	80x60x2
	TP684	PASTRY TRAY EN 60x80 CM H = 4 CM	80x60x4
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5

REFRIGERATORS

EN 60X40 - 60X80 CM

Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N operational temperature -2°C ÷ +8°C. Models ...B operational temperature -22°C ÷ -15°C. Connection to APO.LINK portal for remote control (real-time control, HACCP data export, data log view, KPI), via dedicated accessory -

Industry 4.0. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	FS1NHC	REFRIGERATOR -2°C ÷ +8°C EN 60x40 CM	62x80x204	0,17		230V 1N~ / 50Hz
	FS1BHC	FREEZER -22°C ÷ -15°C EN 60x40 CM	62x80x204	0,68		230V 1N~ / 50Hz
	FS2NHC	REFRIGERATOR -2°C ÷ +8°C EN 60x80 CM and/or 60x40 CM	82x100x204	0,25		230V 1N~ / 50Hz
	FS2BHC	FREEZER -22°C ÷ -15°C EN 60x80 and/or 60x40 CM	82x100x204	0,92		230V 1N~ / 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	CG64	GUIDES FOR EN 60x40 CM CONTAINERS				
	CG68	GUIDES FOR EN 60x80 CM CONTAINERS				
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	G68C	STAINLESS STEEL GRID EN 60x80 CM	60x80x6,3			

ACCESSORIES

	MOD.	DESCRIPTION	   
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4
	TP682	PASTRY TRAY EN 60x80 CM H = 2 CM	80x60x2
	TP684	PASTRY TRAY EN 60x80 CM H = 4 CM	80x60x4
	KRPRVX	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6
	KPAF	PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5

REFRIGERATED COUNTERS

EN 60X40 CM

Models ...M with worktop. Models ...A with plane and splashback. DLUSB detects and records the temperature and humidity of the compartment.

	MOD.	DESCRIPTION				
	BS11A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	110x80x97	0,3		230V 1N~ / 50Hz
	BS11M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	110x80x88	0,3		230V 1N~ / 50Hz
	BS11	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	110x72,5x83	0,3		230V 1N~ / 50Hz
	BS16A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	160x80x97	0,32		230V 1N~ / 50Hz
	BS16M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	160x80x88	0,32		230V 1N~ / 50Hz
	BS16	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	160x72,5x83	0,32		230V 1N~ / 50Hz
	BS21A	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP AND SPLASHBACK	210x80x97	0,36		230V 1N~ / 50Hz
	BS21M	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITH WORKTOP	210x80x88	0,36		230V 1N~ / 50Hz
	BS21	REFRIGERATED COUNTER -2°C ÷ +8°C EN 60x40 CM WITHOUT WORKTOP	210x72,5x83	0,36		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DLUSB	TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	CG64BS	RUNNERS FOR CONTAINERS EN 60x40 CM				
	TP642	PASTRY TRAY EN 60x40 CM H = 2 CM	40x60x2			
	TP644	PASTRY TRAY EN 60x40 CM H = 4 CM	40x60x4			
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	KRPBR4	4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	32x32x16			

ICE- CREAM FREEZERS

ICE- CREAM FREEZER

Ice-cream freezer made of AISI 304 stainless steel. Internal chamber with stainless steel racks, 20 positions, clearance 60 mm. Equipped with 6 grids in AISI 304 stainless steel and 6 pairs of runners. Maximum capacity: 54 containers cm 36 x 16,5 x 12h. Power unit with refrigerant fluid R290. Connection to APO.LINK portal for remote control

(real-time control, HACCP data export, data log view, KPI), via dedicated accessory - Industry 4.0. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

MOD.	DESCRIPTION				
	AGL6HC ICE- CREAM FREEZER -24°C ÷ -12°C	75x90x204	1,1		230V 1N~ / 50Hz

ACCESSORIES

MOD.	DESCRIPTION				
	APOLINK REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	DLUSB TEMPERATURE AND HUMIDITY DETECTOR-RECORDER				
	BG1712 ICE-CREAM CONTAINER	16,5x36x12			
	BG1715 ICE-CREAM CONTAINER	16,5x36x15			
	BG2512 ICE-CREAM CONTAINER	36x25x12			
	BG2515 ICE-CREAM CONTAINER	36x25x15			
	CGAGX PAIR OF STAINLESS STEEL GUIDES				
	GAGL6C AISI 304 STAINLESS STEEL GRID FOR ICE-CREAM FREEZER	53x75x6,3			
	KPAF PEDAL OPENING FOR REFRIGERATORS ONE COLUMN	8x26x11,5			
	KRPRVX 4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE	0x0x12,6			

ICE CREAM BLAST FREEZER

ICE CREAM BLAST FREEZER

Blast freezer for ice cream made of AISI 304 stainless steel. Internal compartment with racks made of AISI 304 stainless steel, 2 positions clearance 185mm; capacity: 6 containers 36x16,5x12 cm. Power unit with refrigerant fluid R290. Connection to APO.LINK portal for remote control (real-time control, HACCP data export, data log view, KPI), via

dedicated accessory - Industry 4.0. Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	HPA51M	ICE CREAM BLAST FREEZER 20 KG/CYCLE - WITH WORKTOP	74,7x72,5x90	0,95		230V 1N~ / 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	CG64AB	PAIR OF GUIDES OF AISI 304 STAINLESS STEEL EN 60x40 CM				
	G64C	STAINLESS STEEL GRID EN 60X40 CM	60x40x1,2			
	BG1712	ICE-CREAM CONTAINER	16,5x36x12			
	BG1715	ICE-CREAM CONTAINER	16,5x36x15			
	BG2512	ICE-CREAM CONTAINER	36x25x12			
	BG2515	ICE-CREAM CONTAINER	36x25x15			
	KRPAB90	4 STAINLESS STEEL WHEELS FOR BLAST CHILLER 5 CONTAINERS (EXCEPT MODELS ...H)				

EMPIRE

Stunning display

Each versions of the EMPIRE refrigerated vertical display units - **Classic**, **New Style** and **Double** - have a unique, elegant style that fits attractively into any context.

Exquisite in every detail, they are ideal for displaying pastries and ice-cream products, for restaurants and new catering outlets.

The display compartment in tempered glass throughout, with innovative shelf support system, increases visibility from any angle.

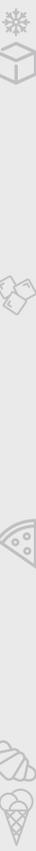
The elegant dimensions and slender structure with integral "invisible" handle multiply display space and optimise visibility from the first to the last shelf.

The LED lighting creates a luminous, inviting interior. What's more, the EMPIRE New Style versions have lighting options to match the mood of the location: from warmer effects for intimate ambiances to an icy tone for more modern interiors.

In their various sizes and colours, from the grey of the Classic and Double version to the coloured New Style

models in White, Black or Sablé, EMPIRE display units work their magic, multiplying the value of the products displayed in order to increase their sales and meeting the needs of businesses that wish not only to put foods on show but also to engage with customers and stimulate their interest.

For EMPIRE New Style, **connection to APO.LINK portal**, for remote control of appliance via accessory. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



EMPIRE NEW STYLE

REFRIGERATED DISPLAY UNITS



Display compartment
double-glazed with
tempered glass with
outside screen-printed



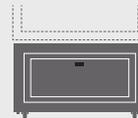
**High-intensity anti-glare
LED lighting**

3000-4000-5000-6000 K

Dynamic lighting



Proximity sensor:
the display unit changes
light intensity as
customers approach



**Wheels and adjustable
feet on bottom structure**

P8V/A/E - P6V/A

Aesthetic Perfection

 **+2°C ÷ +10°C**

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%)
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).

C8V/A/E - C6V/A

The ultimate for chocolate

 **+14°C ÷ +16°C**

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Climate class 4 (room temperature +30 °C and relative humidity 55%)
- Relative humidity control system with humidistat (R.H. 40/44%), specialising the display unit for the artisan chocolate sector
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).

EMPIRE also embraces wine

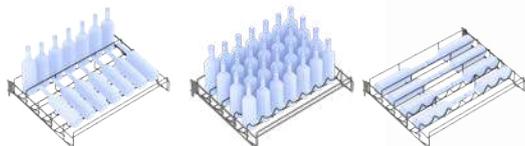
....8 models

RB28 accessory: enables display of bottles (diameter: 75 mm) vertical, horizontal or a combination of the two. Maximum vertical bottle capacity: 84, using 3 x RB28

....6 models

RB14 accessory: enables display of bottles (diameter: 75 mm) vertical, horizontal or a combination of the two. Maximum vertical bottle capacity: 48, using 3 x RB14

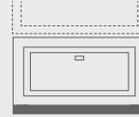
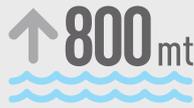
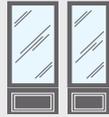
RB28



RB14



P8E / C8E



Control panel with electronic circuit board, HACCP alarm signal concealed by bottom structure, with only the display visible

Two sizes: 800 + 600 for Black and White

Can be installed up to 800 metres above sea level

Plinth accessories available

Models ...8.:
WHITE - BLACK - SABLE
Models ...6.:
WHITE - BLACK



G8V/A/E - G6V/A

Attractive and tempting

-25°C ÷ -15°C

- Tempered glass display compartment with 5 evaporating shelves and 1 standard shelf
- Static refrigeration via each evaporating shelf
- Anti-misting heating elements on glass
- Condensate drain hole in bottom of display compartment
- Refrigerant fluid: R290
- Manual defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%)
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).



D8V/A/E - D6V/A

Tasteful and elegant

-22°C ÷ +5°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration via evaporator in top panel of display compartment, enclosed in AISI 304 stainless steel structure
- Anti-misting heating elements on glass
- Refrigerant fluid: R290
- Automatic hot gas defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).
- Connection to **APO.LINK** portal, for remote control of appliance via accessory (**Industry 4.0**).



G8A



D8V

EMPIRE CLASSIC

REFRIGERATED DISPLAY UNITS



Display compartment double-glazed with tempered glass with outside screen-printed



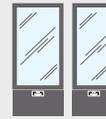
LED lighting



Wheels and adjustable feet on bottom structure



Control panel with electronic circuit board, HACCP alarms



Two sizes: 800 + 600



P8G - P6G

Exclusive design!

❄️ +2°C ÷ +10°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).



C8G - C6G

The secret of temptation

❄️ +14°C ÷ +16°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Climate class 4 (room temperature +30 °C and relative humidity 55%)
- Relative humidity control system with humidistat (R.H. 40/44%), specialising the display unit for the artisan chocolate sector.



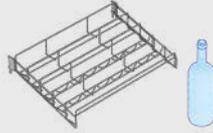
P8G



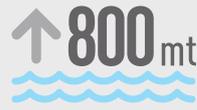
C6G



Internal supports for largest possible display surface



RB28 and RB14 bottle accessory (P... and C... models only)



Can be installed up to 800 metres above sea level



... G

Colour GREY

G8G - G6G

Display with class

 -25°C ÷ -15°C

- Tempered glass display compartment with 5 evaporating shelves and 1 standard shelf
- Static refrigeration via each evaporating shelf
- Anti-misting heating elements on glass
- Condensate drain hole in bottom of display compartment
- Refrigerant fluid: R290
- Manual defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).

D8G - D6G

The luxury of performance and reliability

 -22°C ÷ +5°C

- Tempered glass display compartment with 5 tempered glass shelves (max load per shelf 12 kg), supported at rear on AISI 304 stainless steel rack bars
- Fan-assisted refrigeration via evaporator in top panel of display compartment, enclosed in AISI 304 stainless steel structure
- Anti-misting heating elements on glass
- Refrigerant fluid: R290
- Automatic hot gas defrosting, climate class 4 (room temperature +30 °C and relative humidity 55%).

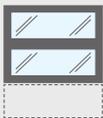


G8G



D8G

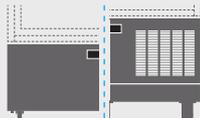
EMPIRE DOUBLE REFRIGERATED DISPLAY UNITS



Display compartment double-glazed with tempered glass with outside screen-printed



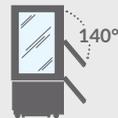
LED lighting



Bottom structure: free-standing with wheels and adjustable feet; Built-in with adjustable feet



Black glass control panel with capacitive buttons and HACCP alarms



Softmotion system - flap door pneumatic opening

FREE-STANDING

The inevitable Evolution

+2°C ÷ +10°C

- Display compartment in tempered glass (max load per shelf 20 kg)
- AISI 304 stainless steel grid-supporting rack
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30°C and relative humidity 55%).

BUILT-IN

Tailored Elegance

+2°C ÷ +10°C

- Display compartment in tempered glass (max load per shelf 20 kg)
- AISI 304 stainless steel grid-supporting rack
- Lower recessed structure
- Fan-assisted refrigeration with evaporator in bottom of structure
- Refrigerant fluid: R290
- Automatic air defrosting, climate class 4 (room temperature +30°C and relative humidity 55%).

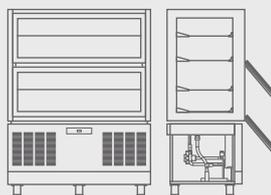
P12G2



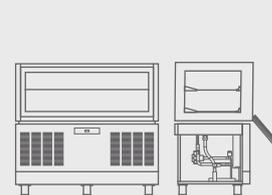
P12G1



P12G2M



P12G1M



P12G2



P12G1M



MOD.				
EMPIRE NEW STYLE	P6A	by air		
	C6A	-	N/A	
	G6A	manual		
	D6A	by hot gas		
	P6V	by air		
	C6V	-	N/A	
	G6V	manual		
	D6V	by hot gas		
	P8A	by air		
	C8A	-	N/A	
	G8A	manual		
	D8A	by hot gas		
	P8V	a by air		
	C8V	-	N/A	
	G8V	manual		
	D8V	by hot gas		
	P8E	by air		
	C8E	-	N/A	
	G8E	manual		
	D8E	by hot gas		
EMPIRE CLASSIC	P6G	by air		
	C6G	-	N/A	
	G6G	manual		
	D6G	by hot gas		
	P8G	by air		
	C8G	-	N/A	
	G8G	manual		
	D8G	by hot gas		
EMPIRE DOUBLE free-standing	P12G2	by air		
	P12G1	by air		
	EMPIRE DOUBLE built in	P12G1M	by air	
		P12G2M	by air	

* Ecodesign (2019/2024) and Energy Labelling Regulations (2019/2018) • N/A non-applicable

** Climate Class 4: room temperature +30°C and 55% relative humidity

UPRIGHT REFRIGERATED DISPLAY UNITS

EMPIRE

EMPIRE NEW STYLE

Upright refrigerated display unit with lower structure made of special stainless steel, display compartment made of tempered glass throughout, externally screen-silk printed, lighting through LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. For

models P/D/C...: refrigerated display with 5 shelves (max load 12 kg). For models G...: 5 evaporating grids and 1 support shelf. Installation allowed to an altitude up to 800 metres above sea level. Connection to APO.LINK portal for remote control of appliance through

accessory (Industry 4.0). Contact us for more information about how to access Industry 4.0 tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.

	MOD.	DESCRIPTION				
	P6A	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR BLACK	60x64,5x184	0,4		230V 1N~ / 50Hz
	C6A	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR BLACK	60x64,5x184	0,33		230V 1N~ / 50Hz
	G6A	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR BLACK	60x64,5x184	0,88		230V 1N~ / 50Hz
	D6A	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR BLACK	60x64,5x184	1,3		230V 1N~ / 50Hz
	P6V	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR WHITE	60x64,5x184	0,4		230V 1N~ / 50Hz
	C6V	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR WHITE	60x64,5x184	0,33		230V 1N~ / 50Hz
	G6V	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR WHITE	60x64,5x184	0,88		230V 1N~ / 50Hz
	D6V	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR WHITE	60x64,5x184	1,3		230V 1N~ / 50Hz
	P8A	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR BLACK	80,5x64,5x184	0,55		230V 1N~ / 50Hz
	C8A	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR BLACK	80,5x64,5x184	0,36		230V 1N~ / 50Hz
	G8A	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR BLACK	80,5x64,5x184	0,93		230V 1N~ / 50Hz
	D8A	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR BLACK	80,5x64,5x184	1,79		230V 1N~ / 50Hz
	P8V	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR WHITE	80,5x64,5x184	0,55		230V 1N~ / 50Hz
	C8V	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR WHITE	80,5x64,5x184	0,36		230V 1N~ / 50Hz
	G8V	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR WHITE	80,5x64,5x184	0,93		230V 1N~ / 50Hz
	D8V	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR WHITE	80,5x64,5x184	1,79		230V 1N~ / 50Hz

	MOD.	DESCRIPTION				
	P8E	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR SABLE'	80,5x64,5x184	0,55		230V 1N~ / 50Hz
	C8E	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR SABLE'	80,5x64,5x184	0,36		230V 1N~ / 50Hz
	G8E	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR SABLE'	80,5x64,5x184	0,93		230V 1N~ / 50Hz
	D8E	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR SABLE'	80,5x64,5x184	1,79		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	APOLINK	REMOTE CONNECTION DEVICE	14,9x9,1x4,7	0,07		230V 1N~ / 50 ÷ 60Hz
	RB14	GRID 16 BOTTLES FOR UPRIGHT REFRIGERATED DISPLAY UNIT ...6	49x46x21			
	RB28	28-BOTTLE RACK FOR ...8 DISPLAY UNIT	69x46x21			
	RV50	TEMPERED GLASS SHELF FOR P6/D6/C6	50x47x6			
	RV70	TEMPERED GLASS SHELF FOR P8/D8/C8	71x47x6			
	KRVS6	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G6	44,5x42x0,6			
	KRVS	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G8	65x42x0,6			
	KR25PAVE	2 FRONT BEARING SUPPORTS TO LOAD UP TO 25 KG - FOR MODD.P6/8A/V/E	113x10x2			
	Z60NS	PLINTH FOR UPRIGHT REFRIGERATED DISPLAY UNITS ...6	60x65x10			
	Z80NS	PLINTH FOR UPRIGHT REFRIGERATED DISPLAY UNITS ...8	80x65x10			

UPRIGHT REFRIGERATED DISPLAY UNITS

EMPIRE CLASSIC

Upright refrigerated display unit with lower structure made of special stainless steel, display compartment made of tempered glass throughout, externally screen-silk printed, lighting through LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. For

models P/D/C...: refrigerated display with 5 shelves (max load 12 kg). For models G...: 5 evaporating grids and 1 support shelf. Installation allowed to an altitude up to 800 metres above sea level.

	MOD.	DESCRIPTION				
	P6G	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR GREY	60x64,5x184	0,36		230V 1N~ / 50Hz
	C6G	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR GREY	60x64,5x184	0,27		230V 1N~ / 50Hz
	G6G	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR GREY	60x64,5x184	0,85		230V 1N~ / 50Hz
	D6G	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR GREY	60x64,5x184	1,25		230V 1N~ / 50Hz
	P8G	REFRIGERATED DISPLAY UNIT +2 ÷ +10°C COLOR GREY	80,5x64,5x184	0,52		230V 1N~ / 50Hz
	C8G	REFRIGERATED DISPLAY UNIT +14 ÷ +16°C COLOR GREY	80,5x64,5x184	0,3		230V 1N~ / 50Hz
	G8G	REFRIGERATED DISPLAY UNIT -25 ÷ -15°C COLOR GREY	80,5x64,5x184	0,9		230V 1N~ / 50Hz
	D8G	REFRIGERATED DISPLAY UNIT -22 ÷ +5°C COLOR GREY	80,5x64,5x184	1,74		230V 1N~ / 50Hz

ACCESSORIES

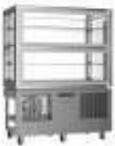
	MOD.	DESCRIPTION				
	RB14	GRID 16 BOTTLES FOR UPRIGHT REFRIGERATED DISPLAY UNIT ...6	49x46x21			
	RB28	28-BOTTLE RACK FOR ...8 DISPLAY UNIT	69x46x21			
	RV50	TEMPERED GLASS SHELF FOR P6/D6/C6	50x47x6			
	RV70	TEMPERED GLASS SHELF FOR P8/D8/C8	71x47x6			
	KRVS6	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G6	44,5x42x0,6			
	KRVS	5 GLASS SHELVES FOR UPRIGHT REFRIGERATED DISPLAY UNITS G8	65x42x0,6			
	KR25PG	2 FRONT BEARING SUPPORTS TO LOAD UP TO 25 KG - FOR MODD.P6/8G	113x10x2			

UPRIGHT REFRIGERATED DISPLAY UNITS EMPIRE

EMPIRE DOUBLE - FREE-STANDING & BUILT-IN

Upright refrigerated display unit with lower structure made of special stainless steel, display compartment made of tempered glass throughout, externally screen-silk printed, lighting through LED, digital control panel with electronic PCB and capacitive keys, HACCP alarms. Max

load per shelf 20 kg. Soft-Motion system for pneumatic flap opening of the doors. Models... M built-in. Installation allowed to an altitude up to 800 metres above sea level.

	MOD.	DESCRIPTION				
	P12G1	REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x98	0,88		230V 1N~ / 50Hz
	P12G2	REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x143	0,92		230V 1N~ / 50Hz
	P12G1M	BUILT-IN REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x115	0,91		230V 1N~ / 50Hz
	P12G2M	BUILT-IN REFRIGERATED DISPLAY UNIT +2/+10°C	120x66x160	0,95		230V 1N~ / 50Hz

MASTER

Preparation 700

DESIGNED FOR GUARANTEED HYGIENE

Aisi 304 stainless steel is utilized for tables, for sinks and for every part that will be in direct touch with food. The splashback is integral with the top and has boxed-section back to prevent any dirt from entering.

The **work-top**, 54 mm thick, is in AISI 304 stainless steel, 12/10 mm thick with a fine satin finish.

Strength and noise prevention are assured by a special frame and the use of a soundproofing work-top lining.

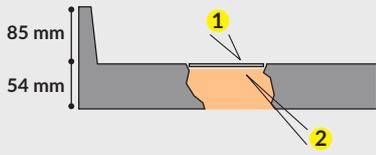
The **wells**, in size and welded to the top by robots which also perform the weld finishing, are also made from AISI 304

stainless steel by cold-pressing, with a large recess. A special sound-deadening material is applied to the outside of the bottom of each well.

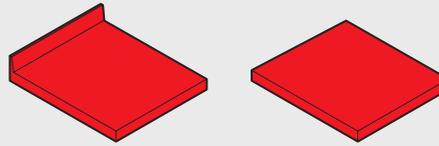


MASTER CONFIGURATOR PREPARATION

Worktop

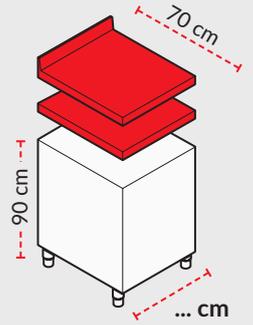


1. AISI 304 stainless steel worktop, 12/10 mm thick
2. Sound-deadening, water-proof panel



...A/UA

...B/UB



PREPARATION 700 Work Tables with bowl/scrap: fitting drawers and matching undershelf

1

120

2

140

04C123

160

04C111

180

3

180

3

200 cm

cm 40x50x25 h

* D: bowl/scrap right • S: bowl/scrap left

	120	140	160	180	200 cm
1					
3					
2					
3					

PREPARATION 700 Sink Units pre-arranged for dishwasher

1

120

2

140

3

160

cm 40x50x25 h

cm 60x50x30 h

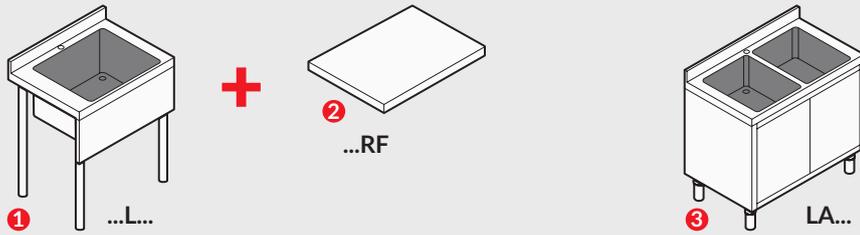
cm 60x50x37,5 h

* D: Dishwasher right • S: Dishwasher left

	120	140	160	200
1				
2				
3				

MASTER CONFIGURATOR PREPARATION

PREPARATION 700 Sink Units



* D: right drainer • S: left drainer

	60	70	80	100	110	120	140	160	180	200	220	260 cm
1		07L15	08L16	10L24	11L18	12L14D/S 12L246	14L112 14L24D/S 14L16D/S 14L26	16L24D/S	18L24 18L26D/S	20L26D/S 20L28	22L26	
2			08RF	10RF		12RF	14RF	16RF	18RF	20RF	22RF	
3	LA0614	LA0715	LA0816	LA1024		LA1214D/S LA12246	LA1424D/S LA1416D/S LA1426	LA1624D/S	LA1824 LA1826D/S	LA2026D/S LA2028	LA2226	LA2626

PREPARATION MASTER 700

WORK TABLES

AISI 304 stainless steel top, 54 mm h. with satin finish, 12/10 mm thickness. Sound deadening, water-fireproof panel underneath. Work top suitable for loads of max 150 kg/m² guaranteed by 4 stainless steel support tubular feet, 50 mm Ø. ...B: two-sided worktop. ...A: worktop with rear splashback.



	MOD.	DESCRIPTION	
	06TA	TABLE WITH REAR SPLASHBACK 60 CM	60x70x90
	07TA	TABLE WITH REAR SPLASHBACK 70 CM	70x70x90
	08TA	TABLE WITH REAR SPLASHBACK 80 CM	80x70x90
	10TA	TABLE WITH REAR SPLASHBACK 100 CM	100x70x90
	12TA	TABLE WITH REAR SPLASHBACK 120 CM	120x70x90
	14TA	TABLE WITH REAR SPLASHBACK 140 CM	140x70x90
	16TA	TABLE WITH REAR SPLASHBACK 160 CM	160x70x90
	18TA	TABLE WITH REAR SPLASHBACK 180 CM	180x70x90
	20TA	TABLE WITH REAR SPLASHBACK 200 CM	200x70x90
	22TA	TABLE WITH REAR SPLASHBACK 220 CM	220x70x90
	24TA	TABLE WITH REAR SPLASHBACK 240 CM	240x70x90
	26TA	TABLE WITH REAR SPLASHBACK 260 CM	260x70x90
	28TA	TABLE WITH REAR SPLASHBACK 280 CM	280x70x90
30TA	TABLE WITH REAR SPLASHBACK 300 CM	300x70x90	
	06TB	TABLE WITH DOUBLE-SIDED SURFACE 60 CM	60x70x90
	07TB	TABLE WITH DOUBLE-SIDED SURFACE 70 CM	70x70x90
	08TB	TABLE WITH DOUBLE-SIDED SURFACE 80 CM	80x70x90
	10TB	TABLE WITH DOUBLE-SIDED SURFACE 100 CM	100x70x90
	12TB	TABLE WITH DOUBLE-SIDED SURFACE 120 CM	120x70x90

	MOD.	DESCRIPTION				
	14TB	TABLE WITH DOUBLE-SIDED SURFACE 140 CM	140x70x90			
	16TB	TABLE WITH DOUBLE-SIDED SURFACE 160 CM	160x70x90			
	18TB	TABLE WITH DOUBLE-SIDED SURFACE 180 CM	180x70x90			
	20TB	TABLE WITH DOUBLE-SIDED SURFACE 200 CM	200x70x90			
	22TB	TABLE WITH DOUBLE-SIDED SURFACE 220 CM	220x70x90			
	24TB	TABLE WITH DOUBLE-SIDED SURFACE 240 CM	240x70x90			
	26TB	TABLE WITH DOUBLE-SIDED SURFACE 260 CM	260x70x90			
	28TB	TABLE WITH DOUBLE-SIDED SURFACE 280 CM	280x70x90			
	30TB	TABLE WITH DOUBLE-SIDED SURFACE 300 CM	300x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	PAA	CORNER CANTILEVER WORK TABLE, WITH REAR SPLASHBACK	98,6x98,6x14,5			
	GPAA	CORNER FOOT	20x80x14			
	04C111	DRAWER 1/1 GN - STACKABLE	40x70x21			
	04C123	DRAWER 13 LITER	38x58,5x12,1			
	04C411	4 DRAWERS	40x70x62			
	KRP4GG	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80			
	KRP6GG	SET OF 6 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80			

PREPARATION MASTER 700

WORK TABLES WITH BOWL

Work table with AISI 304 stainless steel top with rear splash back 54 mm h with satin finish. Sounddeadening water-fireproof panel underneath. AISI 304 stainless steel tubular feet with satin finish, 50 mm Ø. AISI 304 stainless steel cold pressed bowl, 40x50x25 h cm....D: bowl on the right. ...S: bowl on the left

	MOD.	DESCRIPTION				
	14TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 140 CM	140x70x90			
	20TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 200 CM	200x70x90			
	14TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM	140x70x90			
	20TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 200 CM	200x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEGTV	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			
	EAP	FOOT CONTROL-LEVER TAP TO BE FIXED TO THE THE UNDERSHELF	70x20x20			
	KSV25P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm	40x30x15			
	14RFV	UNDERSHELF FOR TABLE WITH BOWL 140 CM	124,2x58,2x5			
	20RFV	UNDERSHELF FOR TABLE WITH BOWL 200 CM	184,2x58,2x5			

ACCESSORIES

	MOD.	DESCRIPTION				
	PTVLD	SIDE PANEL (RIGHT) FOR TABLE WITH SINK	14,5x33,7x26			
	PTVLS	SIDE PANEL (LEFT) FOR TABLE WITH SINK	14,5x33,7x26			

PREPARATION MASTER 700

WORK TABLES WITH SCRAP

Work table with AISI 304 stainless steel top, 54 mm h, 12/10 thick, rear splash back, satin finish. Sound deadening water-fireproof underneath. Work top suitable for loads max 150 kg/m² guaranteed by 4 stainless steel tubular foot, 50 mm Ø. Scrape hole 24 cm Ø joined to the worktop with a continuous weld. ...D: scrape hole on the right. ...S: scrape hole

	MOD.	DESCRIPTION				
	12TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 120 CM	120x70x90			
	14TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 140 CM	140x70x90			
	16TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 160 CM	160x70x90			
	18TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 180 CM	180x70x90			
	20TAFD	TABLE WITH REAR SPLASHBACK RIGHT SCRAP HOLE 200 CM	200x70x90			
	12TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 120 CM	120x70x90			
	14TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 140 CM	140x70x90			
	16TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 160 CM	160x70x90			
	18TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 180 CM	180x70x90			
	20TAFS	TABLE WITH REAR SPLASHBACK LEFT SCRAP HOLE 200 CM	200x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	08RF	UNDERSHELF 80 CM	64,2x58,2x5			
	10RF	UNDERSHELF 100 CM	84,2x58,2x5			
	12RF	UNDERSHELF 120 CM	104,2x58,2x5			
	14RF	UNDERSHELF 140 CM	124,2x58,2x5			
	16RF	UNDERSHELF 160 CM	144,2x58,2x5			
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5			
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	KRP4GG	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE AND LEGS	20x20x80			

PREPARATION MASTER 700

OPEN SINKS

AISI 304 stainless steel pressed top with satin finish and rear splash back. Pressed bowl with a continuous weld bead to form a water light seal. Height-adjustable feet. Open cupboard with front cover panel and AISI 304 stainless steel tubular legs, 50 mm Ø.

	MOD.	DESCRIPTION				
	07L15	OPEN SINK 1 BOWL CM 50X50X25H	70x70x90			
	08L16	OPEN SINK 1 BOWL CM 60X50X30H	80x70x90			
	10L24	OPEN SINK 2 BOWLS CM 40X40X25H	100x70x90			
	11L18	OPEN SINK 1 BOWL CM 80X51X34H	110x70x90			
	12L14D	OPEN SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90			
	12L14S	OPEN SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90			
	12L246	OPEN SINK 2 BOWLS CM 40X40X25H CM 60X50X32.5H	120x70x90			
	14L112	OPEN SINK 1 BOWL CM 96X51X34H	140x70x90			
	14L16D	OPEN SINK 1 BOWL CM 60X50X32.5H RIGHT DRAINER	140x70x90			

	MOD.	DESCRIPTION					
	14L16S	OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER	140x70x90				
	14L24D	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	140x70x90				
	14L24S	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	140x70x90				
	14L26	OPEN SINK 2 BOWLS CM 60X50X30H	140x70x90				
	16L24D	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90				
	16L24S	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90				
	18L24	OPEN SINK 2 BOWLS CM 40X50X25H 2 DRAINERS	180x70x90				
	18L26D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90				
	18L26S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90				
	20L26D	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90				
	20L26S	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90				

	MOD.	DESCRIPTION				
	20L28	OPEN SINK 2 BOWLS CM 80X51X34H				
			200x70x50			
	22L26	OPEN SINK 2 BOWLS CM 60X50X30H 2 DRAINERS				
			220x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	PLLD	SIDE PANEL (RIGHT) FOR SINKS				
			58x32x1,5			
	PLLS	SIDE PANEL (LEFT) FOR SINKS				
			58x32x1,5			

PREPARATION MASTER 700

CABINET SINK UNITS

AISI 304 stainless steel cabinet with double-walled sliding doors and AISI 304 stainless steel sheet under shelf, reinforced by omega. Unit without back covering panel. 180 mm clearance between floor and shelf. LA0614, LA0715 and LA0816 with hinged doors.

	MOD.	DESCRIPTION				
	LA0614	SINK ON CABINET STRUCTURE 1 BOWL CM 40X50X25H	60x70x90			
	LA0715	CABINET SINK 1 BOWL CM 50X50X25H	70x70x90			
	LA0816	SINK ON CABINET STRUCTURE 1 BOWL CM 60X50X30H	80x70x90			
	LA1024	CABINET SINK 2 BOWLS CM 40X50X25H	100x70x90			
	LA1214D	CABINET SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90			
	LA1214S	CABINET SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90			
	LA12246	CABINET SINK 2 BOWLS CM 40X50X25H CM 60X50X32.5H	120x70x90			
	LA1416D	CABINET SINK 1 BOWL CM 60X50X37.5H RIGHT DRAINER	140x70x90			
	LA1416S	CABINET SINK 1 BOWL CM 60X50X37.5H LEFT DRAINER	140x70x90			

	MOD.	DESCRIPTION	   
	LA1424D	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	140x70x90
	LA1424S	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	140x70x90
	LA1426	CABINET SINK 2 BOWLS CM 60X50X37.5H	140x70x90
	LA1624D	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90
	LA1624S	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90
	LA1824	CABINET SINK 2 BOWLS CM 40X50X25H 2 DRAINERS	180x70x90
	LA1826D	CABINET SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90
	LA1826S	CABINET SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90
	LA2026D	CABINET SINK 2 BOWLS CM 60X50X37.5H RIGHT DRAINER	200x70x90
	LA2026S	CABINET SINK 2 BOWLS CM 60X50X37.5H LEFT DRAINER	200x70x90
	LA2028	CABINET SINK 2 BOWLS CM 80X51X34H	200x70x90

MOD.	DESCRIPTION				
	LA2226 CABINET SINK 2 BOWLS CM 60X50X32.5H 2 DRAINERS	220x70x90			
	LA2626 CABINET SINK 2 BOWLS CM 60X50X37.5H 2 DRAINERS	260x70x90			

PREPARATION MASTER 700

SINK UNITS PRE-ARRANGED FOR DISHWASHER

...L...: open cupboard with front cover panel and AISI 304 stainless steel tubular legs, 50 mm Ø. Pre-arranged for dishwasher. LA...: AISI 304 stainless steel cabinet with double walled sliding doors and under shelf. Pre-arranged for dishwasher.

	MOD.	DESCRIPTION				
	12L14DL	OPEN SINK 1 BOWL CM 40X50X25H RIGHT DRAINER	120x70x90			
	12L14SL	OPEN SINK 1 BOWL CM 40X50X25H LEFT DRAINER	120x70x90			
	14L16DL	OPEN SINK 1 BOWL CM 60X50X32.5H RIGHT DRAINER	140x70x90			
	14L16SL	OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER	140x70x90			
	16L24DL	OPEN SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90			
	16L24SL	OPEN SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90			
	20L26DL	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90			
	20L26SL	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90			
	LA1624DL	CABINET SINK 2 BOWLS CM 40X50X25H RIGHT DRAINER	160x70x90			

	MOD.	DESCRIPTION				
	LA1624SL	CABINET SINK 2 BOWLS CM 40X50X25H LEFT DRAINER	160x70x90			
	LA2026DL	CABINET SINK 2 BOWLS CM 60X50X37.5H RIGHT DRAINER	200x70x90			
	LA2026SL	CABINET SINK 2 BOWLS CM 60X50X37.5H LEFT DRAINER	200x70x90			
ACCESSORIES						
	MOD.	DESCRIPTION				
	PLLD	SIDE PANEL (RIGHT) FOR SINKS	58x32x1,5			
	PLLS	SIDE PANEL (LEFT) FOR SINKS	58x32x1,5			
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			
	EAP	FOOT CONTROL-LEVER TAP TO BE FIXED TO THE THE UNDERSHELF	70x20x20			
	KSV25P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm	40x30x15			
	KSV300P	WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 30 and 32.5 cm	20x30x10			

PREPARATION MASTER 700

UNDERSHELVES

ACCESSORIES

	MOD.	DESCRIPTION				
	06RF	UNDERSHELF 60 CM	44,2x58,2x5			
	07RF	UNDERSHELF 70 CM	54,2x58,2x5			
	08RF	UNDERSHELF 80 CM	64,2x58,2x5			
	10RF	UNDERSHELF 100 CM	84,2x58,2x5			
	11RF	UNDERSHELF 110 CM	94,2x58,2x5			
	12RF	UNDERSHELF 120 CM	104,2x58,2x5			
	14RF	UNDERSHELF 140 CM	124,2x58,2x5			
	16RF	UNDERSHELF 160 CM	144,2x58,2x5			
	18RF	UNDERSHELF 180 CM	164,2x58,2x5			
	20RF	UNDERSHELF 200 CM	184,2x58,2x5			
	22RF	UNDERSHELF 220 CM	204,2x58,2x5			
	24RF	UNDERSHELF 240 CM	224,2x58,2x5			
	26RF	UNDERSHELF 260 CM	244,2x58,2x5			
	28RF	UNDERSHELF 280 CM	264,2x58,2x5			
	30RF	UNDERSHELF 300 CM	284,2x58,2x5			

PREPARATION MASTER 700

CUPBOARDS WITH SLIDING DOORS

AISI 304 stainless steel free-standing structure with satin finish. Sliding doors with double walled sandwich panel structure. Middle shelf reinforced by omega. Stainless steel height-adjustable feet. AISI 304 stainless steel top with satin finish, 54 mm h, 12/10 thickness. ...B: two-sided worktop. ...A: worktop with rear splashback. ...1: single side opening.

...2: double side opening. ...E: ventilated heating with thermostatic control +30/+90°C.

	MOD.	DESCRIPTION				
	A10A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	100x70x90			
	A12A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	120x70x90			
	A14A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	140x70x90			
	A16A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	160x70x90			
	A18A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	180x70x90			
	A20A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	200x70x90			
	A22A1	CUPBOARD ONE SIDE SLIDING DOORS, REAR SPLASHBACK	220x70x90			
	A12A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x90	2	230V 1N~ / 50 ÷ 60Hz	
	A14A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x90	2	230V 1N~ / 50 ÷ 60Hz	
	A16A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x90	2	230V 1N~ / 50 ÷ 60Hz	
	A18A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x90	2	230V 1N~ / 50 ÷ 60Hz	
	A20A1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x90	2	230V 1N~ / 50 ÷ 60Hz	
	A10B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	100x70x90			
	A12B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	120x70x90			
	A14B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	140x70x90			
	A16B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	160x70x90			
	A18B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	180x70x90			
	A20B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	200x70x90			
	A22B1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	220x70x90			

	MOD.	DESCRIPTION				
	A12B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x90	2		230V 1N~ / 50 ÷ 60Hz
	A14B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x90	2		230V 1N~ / 50 ÷ 60Hz
	A16B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x90	2		230V 1N~ / 50 ÷ 60Hz
	A18B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x90	2		230V 1N~ / 50 ÷ 60Hz
	A20B1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x90	2		230V 1N~ / 50 ÷ 60Hz
	A10B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	100x70x90			
	A12B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	120x70x90			
	A14B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	140x70x90			
	A16B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	160x70x90			
	A18B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	180x70x90			
	A20B2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	200x70x90			
	A12B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	120x70x90	2,24		230V 1N~ / 50 ÷ 60Hz
	A14B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	140x70x90	2,24		230V 1N~ / 50 ÷ 60Hz
	A16B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	160x70x90	2,24		230V 1N~ / 50 ÷ 60Hz
	A18B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	180x70x90	2,28		230V 1N~ / 50 ÷ 60Hz
	A20B2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	200x70x90	2,28		230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KRP90	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE	34x34x17			

PREPARATION MASTER 700

STORAGE CABINETS WITH SLIDING DOORS

Free-standing structure with sides, back, doors, bottom and middle shelves made of AISI 304 stainless steel sheet with satin finish and cold-pressed. Sliding doors with double walled sandwich panel structure. Stainless steel height-adjustable feet. ...C: particularly useful for dishwasher baskets.

	MOD.	DESCRIPTION				
	12AP	STORAGE CABINET WITH SLIDING DOORS	120x70x170			
	14AP	STORAGE CABINET WITH SLIDING DOORS	140x70x170			
	16APC	STORAGE CABINET WITH SLIDING DOORS	160x70x170			
	20AP	STORAGE CABINET WITH SLIDING DOORS	200x70x170			

PREPARATION MASTER 700

CORNER CUPBOARDS, DRAWER UNITS AND HOPPERS

Structure with sides, back, doors, bottom and top made of AISI 304 stainless steel sheet with satin finish. Stainless steel height-adjustable feet. AA...: corner cupboard. AC...: drawers cupboard. AT...: hopper cupboard. ...B...: hinged doors. ...3: 2 drawers + higher drawer for bottles. ...4: 4 drawers. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION				
	AC04A4	DRAWER UNIT WITH 4 DRAWERS AND REAR SPLASHBACK	40x70x90			
	AC04B4	DRAWER UNIT WITH 4 DRAWERS	40x70x90			
	AABB	CORNER CUPBOARD WITH HINGED DOOR	98,5x98,5x90			
	AABA	CORNER CUPBOARD WITH HINGED DOOR	98,5x98,5x90			
	AT04A	HOPPER WITH TOP AND REAR SPLASHBACK	40x70x90			
	AT04B	HOPPER TWO-SIDED WORKTOP	40x70x90			
	AB04A	CUPBOARD WITH HINGED DOOR TOP WITH SPLASHBACK	40x70x90			
	AB04B	CUPBOARD WITH HINGED DOOR	40x70x90			

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	KRP90	SET OF 4 SWIVELLING WHEELS, 2 WITH BRAKE	34x34x17			

PREPARATION MASTER 700

CONTINUOUS WORK SURFACES

AISI 304 stainless steel top, 54 mm h. with satin finish. Sound deadening, water, fireproof panel underneath. Top 12/10 mm thickness suitable to be, completed with cupboard, cabinet with drawers or refrigerated tables. ...B: two-sided worktop. ...A: worktop with rear splashback.



MOD.	DESCRIPTION		
	12UB	CONTINUOUS DOUBLE-SIDED SURFACE 120 CM	120x70x5,4
	14UB	CONTINUOUS DOUBLE-SIDED SURFACE 140 CM	140x70x5,4
	16UB	CONTINUOUS DOUBLE-SIDED SURFACE 160 CM	160x70x5,4
	18UB	CONTINUOUS DOUBLE-SIDED SURFACE 180 CM	180x70x5,4
	20UB	CONTINUOUS DOUBLE-SIDED SURFACE 200 CM	200x70x5,4
	22UB	CONTINUOUS DOUBLE-SIDED SURFACE 220 CM	220x70x5,4
	24UB	CONTINUOUS DOUBLE-SIDED SURFACE 240 CM	240x70x5,4
	26UB	CONTINUOUS DOUBLE-SIDED SURFACE 260 CM	260x70x5,4
	28UB	CONTINUOUS DOUBLE-SIDED SURFACE 280 CM	280x70x5,4
	30UB	CONTINUOUS DOUBLE-SIDED SURFACE 300 CM	300x70x5,4
	32UB	CONTINUOUS DOUBLE-SIDED SURFACE 320 CM	320x70x5,4
	34UB	CONTINUOUS DOUBLE-SIDED SURFACE 340 CM	310x70x5,4
36UB	CONTINUOUS DOUBLE-SIDED SURFACE 360 CM	360x70x5,4	
38UB	CONTINUOUS DOUBLE-SIDED SURFACE 380 CM	380x70x5,4	
	12UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 120 CM	120x70x14
	14UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 140 CM	140x70x14
	16UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 160 CM	160x70x14
	18UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 180 CM	180x70x14
	20UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 200 CM	200x70x14

	MOD.	DESCRIPTION				
	22UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 220 CM	220x70x14			
	24UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 240 CM	240x70x14			
	26UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 260 CM	260x70x14			
	28UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 280 CM	280x70x14			
	30UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 300 CM	300x70x14			
	32UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 320 CM	320x70x14			
	34UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 340 CM	340x70x14			
	36UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 360 CM	360x70x14			
	38UA	CONTINUOUS SURFACE WITH REAR SPLASHBACK 380 CM	380x70x14			

ACCESSORIES

	MOD.	DESCRIPTION				
	PUALTD	RIGHT LATERAL SPLASHBACK	70x10x10			
	PUALTS	LEFT LATERAL SPLASHBACK	70x10x10			
	PUV4050	BOWL TO WELD CM 40X50X25	50x25x40			
	PUV5050	BOWL TO WELD CM 50X50X25	50x25x50			
	PUVI4050	BOWL TO WELD CM 40X50X25 WITH BASIN	40x25x50			
	PUVI5050	BOWL TO WELD CM 50X50X25 WITH BASIN	50x25x50			
	PUINV13	BOWL CM 50x50x25 H WITH BASIN CM 136X64 CM TO WELD ON ONE PIECE TOP SYSTEM	50x25x50			
	PUSL05	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	50x70x81			
	PUSL06	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	60x70x81			
	PUSL07	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	70x70x81			

ACCESSORIES

	MOD.	DESCRIPTION	   
	PUSL08	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	80x70x81
	PUSL09	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	90x70x81
	PUSL10	CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR	100x70x81
	KIT2GAM	SUPPORT KIT TWO LEGS FOR CANTILEVERED SURFACE	10x10x80

PREPARATION MASTER 700

CUPBOARDS WITHOUT WORKTOP FOR CONTINUOUS WORK SURFACES

AISI 304 stainless steel free-standing structure with satin finish. Sliding doors with double walled sandwich panel structure. Middle shelf reinforced by omega. ...1: single side opening, ...2: double side opening, ...E: ventilated heating with thermostatic control +30/+90°C.

	MOD.	DESCRIPTION				
	A10Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	100x70x66			
	A12Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	120x70x66			
	A14Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	140x70x66			
	A16Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	160x70x66			
	A18Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	180x70x66			
	A20Z1	CUPBOARD ONE SIDE SLIDING DOORS, ONE SIDED WORKTOP	200x70x66			
	A12Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	120x70x86	2	230V 1N~ / 50 ÷ 60Hz	
	A14Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	140x70x66	2	230V 1N~ / 50 ÷ 60Hz	
	A16Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	160x70x66	2	230V 1N~ / 50 ÷ 60Hz	
	A18Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	180x70x66	2	230V 1N~ / 50 ÷ 60Hz	
	A20Z1E	ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS	200x70x66	2	230V 1N~ / 50 ÷ 60Hz	
	A10Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	100x70x66			
	A12Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	120x70x66			
	A14Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	140x70x66			
	A16Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	160x70x66			
	A18Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	180x70x66			
	A20Z2	CUPBOARD BOTH SIDE SLIDING DOORS, TWO SIDED WORKTOP	200x70x66			
	A12Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	120x70x66	2	230V 1N~ / 50 ÷ 60Hz	
	A14Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	140x70x66	2	230V 1N~ / 50 ÷ 60Hz	

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	A16Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	160x70x66		2	230V 1N~ / 50 ÷ 60Hz
	A18Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	180x70x66		2	230V 1N~ / 50 ÷ 60Hz
	A20Z2E	ELECTRIC HOT CUPBOARD, BOTH SIDE SLIDING DOORS	200x70x66		2	230V 1N~ / 50 ÷ 60Hz

PREPARATION MASTER 700

DRAWER UNITS AND HOPPERS WITHOUT TOP FOR CONTINUOUS WORK SURFACES

AISI 304 stainless steel free-standing structure with satin finish. ...3 : 2 drawers + drawer for bottles. ... 4: 4 drawers.

	MOD.	DESCRIPTION				
	AC04Z4	DRAWER UNIT WITH 4 DRAWERS	40x70x66			
	AT04Z	HOPPER FOR CONTINUOUS WORK SURFACE	40x70x66			
	AB04Z	CUPBOARD FOR CONTINUOUS WORK SURFACE, HINGED DOOR	40x70x66			

ADD-ON MODULES

WALL MOUNTED CABINETS

AISI 304 stainless steel free-standing structure. Height adjustable middle shelf. Top and bottom integrated with the back to ensure easy cleaning. Under shelf without runner guides. ...G: open version. ...C: with sliding doors. ...B: with hinged doors. ...SC: with sliding doors and plate drainer.

	MOD.	DESCRIPTION	   
	10PG	OPEN WALL MOUNTED CABINET	100x40x66
	12PG	OPEN WALL MOUNTED CABINET	120x40x66
	14PG	OPEN WALL MOUNTED CABINET	140x40x66
	16PG	OPEN WALL MOUNTED CABINET	160x40x66
	10PC	WALL MOUNTED CABINET WITH SLIDING DOORS	100x40x66
	12PC	WALL MOUNTED CABINET WITH SLIDING DOORS	120x40x66
	14PC	WALL MOUNTED CABINET WITH SLIDING DOORS	140x40x66
	16PC	WALL MOUNTED CABINET WITH SLIDING DOORS	160x40x66
	18PC	WALL MOUNTED CABINET WITH SLIDING DOORS	180x40x66
	20PC	WALL MOUNTED CABINET WITH SLIDING DOORS	200x40x66
	14PSC	HANGING PLATE-DRAINER WALL CABINET-SLIDING DOORS	140x40x66
	08PB	WALL MOUNTED CABINET WITH HINGED DOORS	80x40x66
	12PB	WALL MOUNTED CABINET WITH HINGED DOORS	120x40x66
	16PB	WALL MOUNTED CABINET WITH HINGED DOORS	160x40x66

MOD.	DESCRIPTION				
	APB WALL MOUNTED CORNER CABINET WITH HINGED DOORS	98,5x98,5x66			
	APG OPEN WALL MOUNTED CORNER CABINET	98,5x98,5x66			

ADD-ON MODULES

WALL SHELVES

ARP...: Height adjustable wall shelf in AISI 304 stainless steel, with rear splashback.

MOD.	DESCRIPTION				
	ARP804	STAINLESS STEEL AISI304 WALL SHELF, 80 CM	80x40x5		
	ARP1004	STAINLESS STEEL AISI304 WALL SHELF, 100 CM	100x40x5		
	ARP1204	STAINLESS STEEL AISI304 WALL SHELF, 120 CM	120x40x5		
	ARP1404	STAINLESS STEEL AISI304 WALL SHELF, 140 CM	140x40x5		
	ARP1604	STAINLESS STEEL AISI304 WALL SHELF, 160 CM	160x40x5		
	ARP1804	STAINLESS STEEL AISI304 WALL SHELF, 180 CM	180x40x5		

ADD-ON MODULES

PREPARATION WORK TABLES

AISI 304 stainless steel tables with satin finish. One sided radiused 54 mm h work top with rear splashback. ...TCN...: bowl with syphon, drain and overflow. ...TPC...: with liquid drain tray. Bowl dimension 6TCN: 107x31x18,5 cm. Bowl dimension 6TCN180: 163x31x18,5 cm....TPP...: complete with two shaped trays with perforated removable bottom,

Polyethylene cutting board. Bowl with syphon, drain and overflow. Inclined bottom surface.

	MOD.	DESCRIPTION				
	6TCN	VEGETABLE SORTING TABLE	120x70x90			
	6TCN180	VEGETABLE SORTING TABLE	180x70x90			
	6TPC120	MEAT PREPARATION WORK TABLE	120x70x90			
	6TPC180	MEAT PREPARATION WORK TABLE	180x70x90			
	6TPP180	FISH PREPARATION WORK TABLE	180x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			

ADD-ON MODULES

HAND WASH BASINS

AISI 304 stainless steel with satin finish.
 ...G: mixer tap with knee level operation.
 ...P: mixer tap with foot level operation.

	MOD.	DESCRIPTION				
	LMG	WALL MOUNTED HAND WASH BASIN, KNEE LEVEL OPERATED	50x50x33			
	LMP	HAND WASH BASIN, FREE STANDING, FOOT LEVEL OPERATED	50x50x90			
	LMSCG	WALL MOUNTED HAND WASH BASIN WITH STERILIZER	47x39x103	2,5		230V 1N~ / 50Hz
	LMSCP	WALL MOUNTED HAND WASH BASIN WITH STERILIZER	62x51x105	2,5		230V 1N~ / 50 ÷ 60Hz
	SC	WALL MOUNTED KNIFE STERILIZER	47x30x65	2,5		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	BSTER	WALL MOUNTED ULTRAVIOLET KNIFE STERILIZER	60x10x70	0,03		230V 1N~ / 50Hz
	DC	CLEANING TISSUE DISPENSER	30x10x29			
	DS	SOAP DISPENSER	13x10x19,5			
	PLM	WALL FITTING FOR HAND BASIN	50x10x50			

ADD-ON MODULES

TROLLEYS

	MOD.	DESCRIPTION				
	C121	TROLLEY WITH FRAME FOR 2 TRAYS 1/1GN	75x65x45			
	C311	TROLLEY WITH FRAME FOR 3 TRAYS 1/1GN	120x65x45			
	CC311	TROLLEY WITH TANK FOR 3 TRAYS 1/1GN	130x70x45			
	CRG2021	TROLLEY FOR 18 CONTAINERS GN 2/1	65x72x171			
	CEM21	TROLLEY WITH ADJUSTABLE HEIGHT FOR CONTAINERS	97x70x114			
	VCV	MOBILE VEGETABLE CONTAINER	88x66x100			
	CMX	SERVICE TROLLEY	100x60x80			
	CR2X	SERVICE TROLLEY, 2 SHELVES	100x50x95			
	CR3X	SERVICE TROLLEY, 3 SHELVES	100x50x95			

	MOD.	DESCRIPTION				
	CT3GN	FOOD SERVICE ELECTRIC HEATED TROLLEY 3x1/1GN	121x64x85		1,8	230V 1N~/ 50Hz
	CTV20	TROLLEY FOR 20 TRAYS	95x61x156			
	CTV30	MOBILE TRAY RACK FOR 30 TRAYS	138x61x156			

ACCESSORIES

	MOD.	DESCRIPTION				
	VRBX	BOTTLE REMOVAL CONTAINER, FOR MOD. CTV20/30	50x33x8			

ADD-ON MODULES

REFUSE BINS AND CHOPPINGS BOARDS

	MOD.	DESCRIPTION	   
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5
	PCR40P	MOBILE REFUSE BIN WITH LID AND PEDAL OPENING 50 LITERS	40x40x60,5
	PCR70P	MOBILE REFUSE BIN WITH LID AND PEDAL OPENING 75 LITERS	45x45x60,5
	C4545P	CHOPPING BLOCK	45x45x90
	C5070P	CHOPPING BLOCK	50x70x90

ECOLINE

Preparation 700

The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets, from shelving units to hand wash basins) and mixes successfully the quality of product with their own inexpensiveness.

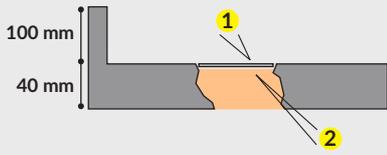
General features: work top h 40 mm, made in AISI 304 stainless steel, thickness 8/10 mm; structure 10/10 mm thick • Straight work-surface profiles • 40x40 mm squared section legs.



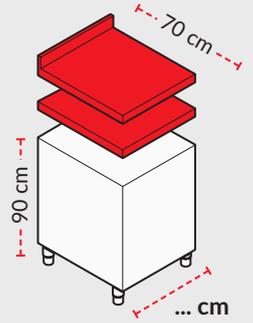
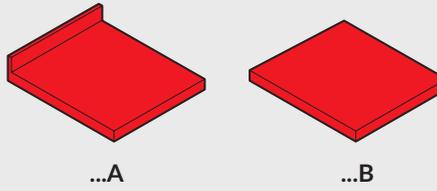
ECOLINE

CONFIGURATOR PREPARATION

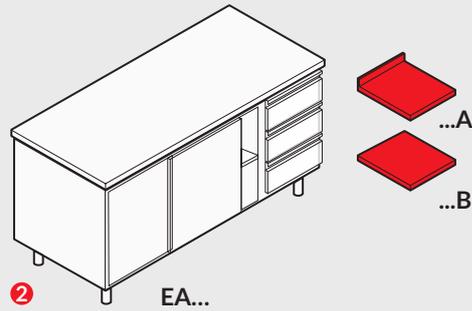
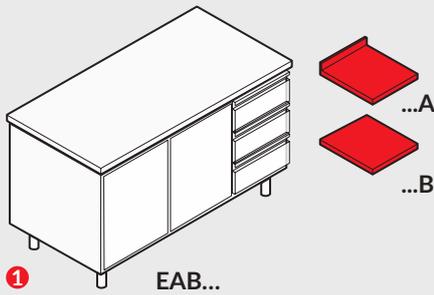
Worktop



1. AISI 304 stainless steel worktop, 8/10 mm thick
2. Sound deadening, water-fireproof chipboard panel underneath. Thickness 18 mm.



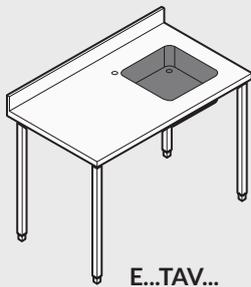
PREPARATION 700 Cupboards with hinged doors and drawers • Cupboards with sliding doors and drawers



	140	160	180	200 cm
1	 EAB14AC3 • EAB14BC3			
2		 EA16AC3D/S • EA16BC3D/S	 EA18AC3D/S • EA18BC3D/S	 EA20AC3D/S • EA20BC3D/S

* ...D: drawing unit, right side • ...S: drawing unit, left side

PREPARATION 700 Work tables



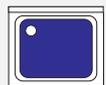
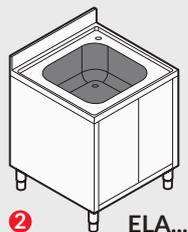
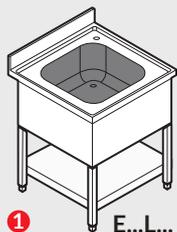
* ...VD: bowl right
...VS: bowl left

	120	160	180 cm
	 E12TAVD • E12TAVS	 E16TAVD • E16TAVS	 E18TAVD • E18TAVS

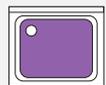
ECOLINE

CONFIGURATOR PREPARATION

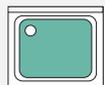
PREPARATION 700 Sink units



cm 40x50x30 h



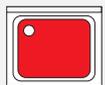
cm 50x50x30 h



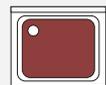
cm 60x50x30 h



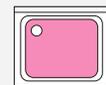
cm 70x50x35 h



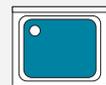
cm 80x50x35 h



cm 106x50x35 h



cm 116x50x35 h

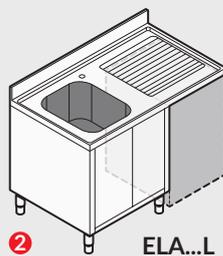
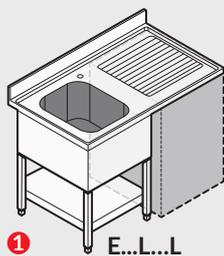


cm 136x50x35 h

* Delivered with: brass drain 1,5", overflow pipe, siphon and undershelf • ...D: right drainer • ...S: left drainer

	70	80	100	120	140	160	180	200 cm
1	E07L15	E08L165	E10L15D/S E10L245 E10L18	E12L15D/S E12L25 E12L111	E14L15D/S E14L265 E14L112	E16L25D/S E16L114 E16L27	E18L265D/S E18L28	E20L265D/S E20L28
2	ELA0715	ELA08165	ELA1015D/S	ELA1215D/S ELA1225	ELA1415D/S	ELA1625D/S	E18L265D/S	

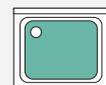
PREPARATION 700 Sink units pre-arranged for dishwasher



cm 40x50x30 h



cm 50x50x30 h



cm 60x50x30 h

* D: dishwasher right • S: dishwasher left

	120	140	160	180	200 cm
1	E12L15DL • E12L15SL	E14L15DL • E14L15SL	E16L24DL • E16L24SL	E18L25DL • E18L25SL	E20L26DL • E20L26SL
2	ELA121DL • ELA121SL	ELA141DL • ELA141SL	ELA162DL • ELA162SL	ELA182DL • ELA182SL	

PREPARATION ECOLINE 700

WORK TABLES

Assembly with screws. Delivered disassembled. ...B: two-sided worktop.

...A: worktop with rear splashback.



MOD.	DESCRIPTION	
E07TB	TABLE WITH DOUBLE-SIDED SURFACE 70 CM	70x70x90
E08TB	TABLE WITH DOUBLE-SIDED SURFACE 80 CM	80x70x90
E10TB	TABLE WITH DOUBLE-SIDED SURFACE 100 CM	100x70x90
E12TB	TABLE WITH DOUBLE-SIDED SURFACE 120 CM	120x70x90
E14TB	TABLE WITH DOUBLE-SIDED SURFACE 140 CM	140x70x90
E16TB	TABLE WITH DOUBLE-SIDED SURFACE 160 CM	160x70x90
E18TB	TABLE WITH DOUBLE-SIDED SURFACE 180 CM	180x70x90
E20TB	TABLE WITH DOUBLE-SIDED SURFACE 200 CM	200x70x90



E07TA	TABLE WITH REAR SPLASHBACK 70 CM	70x70x90
E08TA	TABLE WITH REAR SPLASHBACK 80 CM	80x70x90
E10TA	TABLE WITH REAR SPLASHBACK 100 CM	100x70x90
E12TA	TABLE WITH REAR SPLASHBACK 120 CM	120x70x90
E14TA	TABLE WITH REAR SPLASHBACK 140 CM	140x70x90
E16TA	TABLE WITH REAR SPLASHBACK 160 CM	160x70x90
E18TA	TABLE WITH REAR SPLASHBACK 180 CM	180x70x90
E20TA	TABLE WITH REAR SPLASHBACK 200 CM	200x70x90

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	E04C111	DRAWER 40 CM GN 1/1	40x65x15			
	E04C311	3 DRAWERS 40 CM	40x65x56			
	E06C111	DRAWER 60 CM GN 2/1	60x65x15			
	E06C311	3 DRAWERS 60 CM	60x65x56			
	KRPECOTV	SET OF CASTORS FOR TABLES	15x10x15			

PREPARATION ECOLINE 700

CUPBOARDS WITH HINGED DOORS

Standing-structure closed by stainless steel panels. Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel hinged double-skin soundproofing doors. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION	   
	EAB06B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	60x70x90
	EAB08B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	80x70x90
	EAB10B1	CUPBOARD WITH HINGED DOOR, DOUBLE SIDE TOP	100x70x90
	EAB14BC3	CUPBOARD WITH HINGED DOOR AND DRAWERS, DOUBLE SIDE TOP	140x70x90
	EAB06A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	60x70x90
	EAB08A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	80x70x90
	EAB10A1	CUPBOARD WITH HINGED DOOR, REAR SPLASHBACK	100x70x90
	EAB14AC3	CUPBOARD WITH HINGED DOORS AND DRAWERS, REAR SPLASHBACK	140x70x90

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			

PREPARATION ECOLINE 700

CUPBOARDS WITH SLIDING DOORS

Standing-structure closed by stainless steel panels. Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofing double-skin doors. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION				
	EA10B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	100x70x90			
	EA12B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	120x70x90			
	EA14B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	140x70x90			
	EA16B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	160x70x90			
	EA18B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	180x70x90			
	EA20B1	CUPBOARD WITH SLIDING DOORS, DOUBLE SIDE TOP	200x70x90			
	EA16BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	160x70x90			
	EA16BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	160x70x90			
	EA18BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	180x70x90			
	EA18BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	180x70x90			
	EA20BC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	200x70x90			

	MOD.	DESCRIPTION					
	EA20BC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, DOUBLE SIDE TOP	200x70x90				
	EA10A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	100x70x90				
	EA12A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	120x70x90				
	EA14A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	140x70x90				
	EA16A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	160x70x90				
	EA18A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	180x70x90				
	EA20A1	CUPBOARD WITH SLIDING DOORS, REAR SPLASHBACK	200x70x90				
	EA16AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	160x70x90				
	EA16AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	160x70x90				
	EA18AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	180x70x90				
	EA18AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	180x70x90				
	EA20AC3D	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	200x70x90				
	EA20AC3S	CUPBOARD WITH SLIDING DOORS AND DRAWERS, REAR SPLASHBACK	200x70x90				

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			
	KRPECOA6	SET OF 6 CASTORS FOR CUPBOARDS	30x30x30		30	

PREPARATION ECOLINE 700

DRAWERS CUPBOARDS

Drawers 1/1 GN ...B: two-sided worktop.
...A: worktop with rear splashback.

	MOD.	DESCRIPTION				
	EAC04BC3	DRAWERS CUPBOARD, 3 DRAWERS GN 1/1	40x70x90			
	EAC04AC3	DRAWERS CUPBOARD WITH REAR SPLASHBACK, 3 DRAWERS GN1/1	40x70x90			
ACCESSORIES						
	MOD.	DESCRIPTION				
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			

PREPARATION ECOLINE 700

ELECTRIC HOT CUPBOARDS WITH SLIDING DOORS

Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Ventilated heating. ...B: two-sided worktop. ...A: worktop with rear splashback.

	MOD.	DESCRIPTION				
	EA12B1E	ELECTRIC HOT CUPBOARD 120X70 CM	120x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA14B1E	ELECTRIC HOT CUPBOARD 140X70 CM	140x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA16B1E	ELECTRIC HOT CUPBOARD 160X70 CM	160x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA18B1E	ELECTRIC HOT CUPBOARD 180X70 CM	180x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA20B1E	ELECTRIC HOT CUPBOARD 200X70 CM	200x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA12A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 120X70CM	120x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA14A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 140X70CM	140x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA16A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 160X70CM	160x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA18A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 180X70CM	180x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	
	EA20A1E	ELECTRIC HOT CUPBOARD WITH REAR SPLASHBACK 200X70CM	200x70x90	1,25	230V 1N~ / 50 ÷ 60Hz	

ACCESSORIES

	MOD.	DESCRIPTION				
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			
	KRPECOA6	SET OF 6 CASTORS FOR CUPBOARDS	30x30x30	30		

PREPARATION ECOLINE 700

PASS TROUGH CUPBOARDS WITH SLIDING DOORS

Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Double side opening.

	MOD.	DESCRIPTION				
	EA10B2	CUPBOARD DOUBLE SIDE 100X70 CM	100x70x90			
	EA12B2	CUPBOARD DOUBLE SIDE 120X70 CM	120x70x90			
	EA14B2	CUPBOARD DOUBLE SIDE 140X70 CM	140x70x90			
	EA16B2	CUPBOARD DOUBLE SIDE 160X70 CM	160x70x90			
	EA18B2	CUPBOARD DOUBLE SIDE 180X70 CM	180x70x90			
	EA20B2	CUPBOARD DOUBLE SIDE 200X70 CM	200x70x90			

ACCESSORIES

	MOD.	DESCRIPTION				
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			
	KRPECOA6	SET OF 6 CASTORS FOR CUPBOARDS	30x30x30		30	

PREPARATION ECOLINE 700

PASS-TROUGH ELECTRIC HOT CUPBOARDS, SLIDING DOORS

Internal shelf in stainless steel thickness 0.8 mm, 3 height adjustable. Stainless steel sliding soundproofed double-skin doors. Ventilated heating. Double side opening.

	MOD.	DESCRIPTION				
	EA12B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 120X70 CM	120x70x90	1,25		230V 1N~ / 50 ÷ 60Hz
	EA14B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 140X70 CM	140x70x90	1,25		230V 1N~ / 50 ÷ 60Hz
	EA16B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 160X70 CM	160x70x90	1,25		230V 1N~ / 50 ÷ 60Hz
	EA18B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 180X70 CM	180x70x90	1,25		230V 1N~ / 50 ÷ 60Hz
	EA20B2E	ELECTRIC HOT CUPBOARD DOUBLE SIDE 200X70 CM	200x70x90	1,25		230V 1N~ / 50 ÷ 60Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	KRPECOAC	SET OF 4 CASTORS FOR CUPBOARDS AND DRAWING UNITS	40x40x20			
	KRPECOA6	SET OF 6 CASTORS FOR CUPBOARDS	30x30x30		30	

PREPARATION ECOLINE 700

STORAGE CABINETS WITH SLIDING DOORS

3 internal shelves in stainless steel
thickness 0,8 mm, 3 adjustable heights.
Sliding double-skin doors, soundproofing,
in stainless steel.

	MOD.	DESCRIPTION				
	E12AP	STORAGE CABINET WITH SLIDING DOORS	120x70x200			
	E14AP	STORAGE CABINET WITH SLIDING DOORS	140x70x200			
	E16AP	STORAGE CABINET WITH SLIDING DOORS	160x70x200			
	E18AP	STORAGE CABINET WITH SLIDING DOORS	180x70x200			
	E20AP	STORAGE CABINET WITH SLIDING DOORS	200x70x200			

PREPARATION ECOLINE 700

WORK TABLES WITH BOWL

Radiused rear splashback h 100 mm.
Sound deadening, water-fireproof
chipboard panel underneath. Stainless
steel (thickness 1 mm) bowl 50x40x25
cm. Delivered with: brass drain 1,5",
overflow pipe and siphon.

	MOD.	DESCRIPTION				
	E12TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 120 CM	120x70x90			
	E16TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 160 CM	160x70x90			
	E18TAVD	TABLE WITH REAR SPLASHBACK RIGHT BOWL 180 CM	180x70x90			
	E12TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 120 CM	120x70x90			
	E16TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 160 CM	160x70x90			
	E18TAVS	TABLE WITH REAR SPLASHBACK LEFT BOWL 180 CM	180x70x90			

PREPARATION ECOLINE 700

OPEN SINKS

Radiused rear splashback h 100 mm.
Sound deadening, water-fireproof chipboard panel underneath. Stainless steel (thickness 1 mm). Delivered with: brass drain 1,5", overflow pipe and siphon.
Stainless steel front panel thickness 0.8 mm. Undershef.

	MOD.	DESCRIPTION				
	E07L15	OPEN SINK 1 BOWL CM 50X50X30H	70x70x90			
	E08L165	OPEN SINK 1 BOWL CM 60X50X30H	80x70x90			
	E10L15D	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	100x70x90			
	E10L15S	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	100x70x90			
	E10L245	OPEN SINK 2 BOWLS CM 40X50X30H	100x70x90			
	E10L18	SINK FOR PANS 1 BOWL WITH UNDERSHELF 100 CM	100x70x90			
	E12L15D	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90			
	E12L15S	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90			
	E12L25	OPEN SINK 2 BOWLS CM 50X50X30H	120x70x90			

MOD. DESCRIPTION



E12L111

SINK FOR PANS 1 BOWL WITH UNDERSHELF
120 CM

120x70x90



E14L15D

OPEN SINK 1 BOWL CM 50X50X30H RIGHT
DRAINER

140x70x90



E14L15S

OPEN SINK 1 BOWL CM 50X50X30H LEFT
DRAINER

140x70x90



E14L112

SINK FOR PANS 1 BOWL WITH UNDERSHELF
140 CM

140x70x90



E14L265

OPEN SINK 2 BOWLS CM 60X50X30H

140x70x90



E16L25D

OPEN SINK 2 BOWLS CM 50X50X30H RIGHT
DRAINER

160x70x90



E16L25S

OPEN SINK 2 BOWLS CM 50X50X30H LEFT
DRAINER

160x70x90



E16L114

SINK FOR PANS 1 BOWL WITH UNDERSHELF
160 CM

160x70x90



E16L27

SINK FOR PANS 2 BOWLS WITH UNDERSHELF
160 CM

160x70x90



E18L265D

OPEN SINK 2 BOWLS CM 60X50X30H RIGHT
DRAINER

180x70x90



E18L265S

OPEN SINK 2 BOWLS CM 60X50X30H LEFT
DRAINER

180x70x90

MOD. DESCRIPTION



E18L28

SINK FOR PANS 2 BOWLS WITH UNDERSHELF
180 CM

180x70x90



E20L265D

OPEN SINK 2 BOWLS CM 60X50X30H RIGHT
DRAINER

200x70x90



E20L265S

OPEN SINK 2 BOWLS CM 60X50X30H LEFT
DRAINER

200x70x90



E20L28

SINK FOR PANS 2 BOWLS WITH UNDERSHELF
200 CM

200x70x90

PREPARATION ECOLINE 700

CABINET SINK UNITS

Radiused rear splashback h 100 mm.
Sound deadening, water-fireproof chipboard panel underneath. Stainless steel (thickness 1 mm). Delivered with: brass drain 1,5", overflow pipe and siphon.
Sliding double-skinned soundproofing doors made of stainless steel (hinged door for model ...07... and ...08...).

	MOD.	DESCRIPTION				
	ELA0715	CABINET SINK 1 BOWL CM 50X50X30H	70x70x90			
	ELA08165	SINK ON CABINET STRUCTURE 1 BOWL CM 60X50X30H	80x70x90			
	ELA1015D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	100x70x90			
	ELA1015S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	100x70x90			
	ELA1215D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90			
	ELA1215S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90			
	ELA1225	CABINET SINK 2 BOWLS CM 50X50X30H	120x70x90			
	ELA1415D	CABINET SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	140x70x90			
	ELA1415S	CABINET SINK 1 BOWL CM 50X50X30H LEFT DRAINER	140x70x90			

MOD.	DESCRIPTION				
	ELA1625D CABINET SINK 2 BOWLS CM 50X50X30H RIGHT DRAINER	160x70x90			
	ELA1625S CABINET SINK 2 BOWLS CM 50X50X30H LEFT DRAINER	160x70x90			
	ELA1826D CABINET SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	180x70x90			
	ELA1826S CABINET SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	180x70x90			

PREPARATION ECOLINE 700

SINK UNITS PRE-ARRANGED FOR DISHWASHER

Radiused rear splashback h 100 mm.
 Sound deadening, water-fireproof
 chipboard panel underneath. Stainless
 steel (thickness 1 mm). Delivered with:
 brass drain 1,5", overflow pipe and siphon.
 Well cover panel made of stainless steel
 thickness 0.8 mm. Undershelf for open
 sinks.

	MOD.	DESCRIPTION				
	E12L15DL	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	120x70x90			
	E12L15SL	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	120x70x90			
	E14L15DL	OPEN SINK 1 BOWL CM 50X50X30H RIGHT DRAINER	140x70x90			
	E14L15SL	OPEN SINK 1 BOWL CM 50X50X30H LEFT DRAINER	140x70x90			
	E16L24DL	OPEN SINK 2 BOWLS CM 40X50X30H RIGHT DRAINER	160x70x90			
	E16L24SL	OPEN SINK 2 BOWLS CM 40X50X30H LEFT DRAINER	160x70x90			
	E18L25DL	OPEN SINK 2 BOWLS CM 50X50X30H RIGHT DRAINER	180x70x90			
	E18L25SL	OPEN SINK 2 BOWLS CM 50X50X30H LEFT DRAINER	180x70x90			
	E20L26DL	OPEN SINK 2 BOWLS CM 60X50X30H RIGHT DRAINER	200x70x90			

	MOD.	DESCRIPTION	   
	E20L26SL	OPEN SINK 2 BOWLS CM 60X50X30H LEFT DRAINER	200x70x90
	ELA121DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	120x70x90
	ELA121SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	120x70x90
	ELA141DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	140x70x90
	ELA141SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	140x70x90
	ELA162DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	160x70x90
	ELA162SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	160x70x90
	ELA182DL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	180x70x90
	ELA182SL	CABINET SINK PRE-ARRANGED FOR DISH-WASHER	180x70x90

PREPARATION ECOLINE 700

ACCESSORIES FOR SINKS

ACCESSORIES

	MOD.	DESCRIPTION				
	CEM	HOT/COLD WATER MIXER TAP	40x20x8			
	CEG	HOT/COLD WATER MIXER TAP ELBOW OPERATED	40x20x8			
	DF	FIX SHOWER	12x40x105			
	EEAP	FOOT CONTROL-LEVER TAP SINKS WITH LOWER SHELF	20x30x20			
	EEAPARM	FOOT CONTROL-LEVER TAP FOR SINK ON CUPBOARD	20x70x20			

PREPARATION ECOLINE 700

WALL MOUNTED CABINETS

...G: open version. ...C: with sliding doors.

...B: with hinged doors. ...SC: with sliding doors and plate drainer.

MOD.	DESCRIPTION	cm	kw	kw	
	E06PG	OPEN WALL MOUNTED CABINET 60 CM	60x40x66		
	E08PG	OPEN WALL MOUNTED CABINET 80 CM	80x40x66		
	E10PG	OPEN WALL MOUNTED CABINET 100 CM	100x40x66		
	E12PG	OPEN WALL MOUNTED CABINET 120 CM	120x40x66		
	E14PG	OPEN WALL MOUNTED CABINET 140 CM	140x40x66		
	E16PG	OPEN WALL MOUNTED CABINET 160 CM	160x40x66		
	E18PG	OPEN WALL MOUNTED CABINET 180 CM	180x40x66		
	E10PC	WALL MOUNTED CABINET WITH SLIDING DOORS 100 CM	100x40x66		
	E12PC	WALL MOUNTED CABINET WITH SLIDING DOORS 120 CM	120x40x66		
	E14PC	WALL MOUNTED CABINET WITH SLIDING DOORS 140 CM	140x40x66		
	E16PC	WALL MOUNTED CABINET WITH SLIDING DOORS 160 CM	160x40x66		
	E18PC	WALL MOUNTED CABINET WITH SLIDING DOORS 180 CM	180x40x66		
	E10PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 100 CM	100x40x66		
	E12PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 120 CM	120x40x66		
	E14PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 140 CM	140x40x66		
	E16PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 160 CM	160x40x66		
	E18PSC	HANGING PLATE-DRAINER WALL CABINET WITH SLIDING DOORS 180 CM	180x40x66		
	E06PB	WALL MOUNTED CABINET WITH HINGED DOOR 60 CM	60x40x66		

	MOD.	DESCRIPTION				
	E08PB	WALL MOUNTED CABINET WITH HINGED DOORS 80 CM	80x40x66			
	E10PB	WALL MOUNTED CABINET WITH HINGED DOORS 100 CM	100x40x66			
	E12PB	WALL MOUNTED CABINET WITH HINGED DOORS 120 CM	120x40x66			

PREPARATION ECOLINE 700

SHELVING UNITS

4 shelves in stainless steel, 0.8 mm thick.
Uprights in stainless steel, 1.2 mm thick
with holes for shelves hooking, clearance
150 mm. Delivered with: assembly
accessories for shelves. Suitable for loads
of max. 150 kg/m² evenly placed on the
shelf. Disassembled delivered.



MOD.	DESCRIPTION	
E10SR	SHELF COMPLETE WITH 4 SHELVES OF 100 CM	100x50x180
E12SR	SHELF COMPLETE WITH 4 SHELVES OF 120 CM	120x50x180
E14SR	SHELF COMPLETE WITH 4 SHELVES OF 140 CM	140x50x180
E16SR	SHELF COMPLETE WITH 4 SHELVES OF 160 CM	160x50x180
E18SR	SHELF COMPLETE WITH 4 SHELVES OF 180 CM	180x50x180
E20SR	SHELF COMPLETE WITH 4 SHELVES OF 200 CM	200x50x180

PREPARATION ECOLINE 700

HAND WASH BASINS

Delivered with: button and water tap and 1,5" drain. ...G: knee level operated.

	MOD.	DESCRIPTION				
	ELMG	WALL MOUNTED HAND WASH BASIN, KNEE LEVEL OPERATED	40x40x25			
	ELMP	HAND WASH BASIN ON CABINET, KNEE OPERATED	50x50x85			

PREPARATION ECOLINE 700

SINGLE TOP UNITS FOR REFRIGERATED COUNTERS

Placeable on Angelo Po refrigerated counters only. Pre-set to be fixed to a refrigerated undercounter.

	MOD.	DESCRIPTION				
	E115SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 115 cm	115x70x4			
	E140SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 140 cm	140x70x4			
	E160SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 160 cm	160x70x4			
	E190SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 190 cm	190x70x4			
	E205SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 205 cm	205x70x4			
	E230SB	DOUBLE-SIDED SINGLE TOP 4 CM H, FOR REFRIGERATED COUNTER 230 cm	230x70x4			
	E115SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 115 cm	115x70x10			
	E140SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 140 cm	140x70x10			
	E160SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 160 cm	160x70x10			
	E190SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 190 cm	190x70x10			
	E205SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 205 cm	205x70x10			
	E230SA	ONE-SIDED TOP 4 CM H WITH REAR SPLASHBACK, FOR REFRIGERATED COUNTER 230 cm	230x70x10			

KITCHEN MACHINES

Vacuum packer, slicing machine, peeler, table top meat mincers, vegetable slicer and cutters

Vacuum Packer: AISI 304 Stainless Steel structure. Transparent lid and bell in plastic food safe material. Digital control panel, 9 programs.

Slicing Machine: anodized aluminium-alloy body, stainless steel blade. A safety micro switch is installed on the blade guard complete with blade sharpener and safety micro switch. Belt drive.

Peelers: AISI 304 Stainless Steel structure. Polycarbonate foodsafe lid, transparent in order to see the product. Abrasive surface in carborundum

(extractible). Solenoid valve. Sealed control panel on the upper side. Equipped with plate for carrots and potatoes.

Table top meat mincers: with safety devices.

Vegetable slicer: anodized aluminium structure and base. Pressure lever and disc holder in AISI 304 stainless steel. 1-phase motor 1-speed. Equipped with stainless steel container, chute and expulsion palette.

Cutters: outside and bowl in AISI 304 stainless steel with satin finish. Transparent lid in non toxic pressed material. 1-phase motor. 1-speed. Equipped with smooth bladed hub, slice and honing stone.



KITCHEN MACHINES

VACUUM PACKERS

...I: Pre-set for inert food safe gas inlet.
Gas cylinder and pipe not included.

	MOD.	DESCRIPTION				
	MS1	VACUUM PACKER 10 CBM/HOUR	39x53,5x46,5	0,9		230V 1N~ / 50 ÷ 60Hz
	MS1I	VACUUM PACKER 10 CBM/HOUR, INERT GAS PRE-SETTED	39x53,5x46	0,9		230V 1N~ / 50 ÷ 60Hz
	MS2	VACUUM PACKER 20 CBM/HOUR, SOFT-AIR DEVICE	53,9x65,5x50	1,15		230V 1N~ / 50 ÷ 60Hz
	MS2I	VACUUM PACKER 20 CBM/HOUR, INERT GAS PRE-SETTED	53,9x65,5x50	1,15		230V 1N~ / 50 ÷ 60Hz
	MS4	VACUUM PACKER 40 CBM/HOUR, SOFT-AIR DEVICE	77x72,5x103	1,5		400V 3N~ 50 ÷ 60 Hz
	MS4I	VACUUM PACKER 40 CBM/HOUR, INERT GAS PRE-SETTED	77x72,5x103	1,5		400V 3N~ 50 ÷ 60 Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	CMS2	TROLLEY WITH WHEELS AND SHELF FOR MS2/MS2I	53,9x53,9x53			

KITCHEN MACHINES

SLICING MACHINE

Standard: 3-phase functioning. ...M:
1-phase functioning.

MOD.	DESCRIPTION				
	AFC30S MEAT SLICING MACHINE WITH VERTICAL BLADE Ø 300 MM	66x54x44	0,24	400V 3~ / 50Hz	
	AFC35 MEAT SLICING MACHINE WITH VERTICAL BLADE Ø 350 MM	78x66x53	0,3	400V 3~ / 50Hz	
	AFTE300 SLICING MACHINE WITH SLOPING BLADE Ø 300 MM COMPACT VERSION	51x56x43	0,23	400V 3~ / 50Hz	
	AFT30S SLICING MACHINE WITH SLOPING BLADE Ø 300 MM	68x58x43	0,24	400V 3~ / 50Hz	
	AFT33S SLICING MACHINE WITH SLOPING BLADE Ø 330 MM	72x58x45	0,28	400V 3~ / 50Hz	
	AFT35 SLICING MACHINE WITH SLOPING BLADE Ø 350 MM	82x63x48	0,3	400V 3~ / 50Hz	
	AFT30VS SLICING MACHINE WITH VERTICAL BLADE Ø 300 MM	68x52x49	0,24	400V 3~ / 50Hz	
	AFT35VS SLICING MACHINE WITH VERTICAL BLADE Ø 350 MM	78x62x58	0,3	400V 3~ / 50Hz	

KITCHEN MACHINES

PEELER

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	PK5I	UNIVERSAL PEELER ON STAND LOAD 5 KG	41x61x80	0,27		400V 3N~/ 50Hz
	PK10I	UNIVERSAL PEELER ON STAND LOAD 10 KG	45x69x95	0,75		400V 3N~/ 50Hz
	PK20I	UNIVERSAL PEELER ON STAND LOAD 20 KG	51x74x108	1,15		400V 3N~/ 50Hz
	PK30I	UNIVERSAL PEELER ON STAND LOAD 30 KG	51x73x114	1,15		400V 3N~/ 50Hz

KITCHEN MACHINES

TABLE TOP MEAT MINCERS

TG...: Base and grater body in polished aluminium casting. Anodised aluminium roller with safety micro switch. TG12: Tinned meat grinder assembly. TG12XE: Removable stainless steel meat grinder assembly. TC22S: Aluminium casting covered structure with AISI 304 stainless steel polished sheeting. AISI 304 stainless steel self sharpening grind knife. Food-safe PVC pusher. AISI 304 round grinder hopper.

	MOD.	DESCRIPTION				
	TG12	TABLE TOP MEAT MINCER AND GRATER, OPENING 12	67x24x43	0,75	400V 3~ / 50Hz	
	TG12XE	TABLE TOP MEAT MINCER AND GRATER, OPENING 12	67x24x43	0,75	400V 3~ / 50Hz	
	TC22S	TABLE MEAT MINCER AND GRATER, OPENING 22	27x37x44	1,1	400V 3~ / 50Hz	

KITCHEN MACHINES

VEGETABLE SLICER

	MOD.	DESCRIPTION				
	STV	VEGETABLE SLICER	28x51x46	0,515		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KT5	KIT OF 5 DISKS FOR VEGETABLE SLICER STV				
	DFE1	DISK FOR SLICES 1 MM				
	DFE2	DISK FOR SLICES 2 MM				
	DFE3	DISK FOR SLICES 3 MM				
	DFE4	DISK FOR SLICES 4 MM				
	DFE5	DISK FOR SLICES 5 MM				
	DFE8	DISK FOR SLICES 8 MM				
	DFE10	DISK FOR SLICES 10 MM				
	DFE14	DISK FOR SLICES 14 MM				
	DG	GRATER DISK				
	DB44	SHREDDING DISK 4x4 MM	20x20x10			
	DB66	SHREDDING DISK 6x6 MM				
	DB88	SHREDDING DISK 8x8 MM				
	DB1010	SHREDDING DISK 10x10 MM				

ACCESSORIES

	MOD.	DESCRIPTION				
	DSF2	DISK FOR JULIENNE 2 MM				
	DSF3	DISK FOR JULIENNE 3 MM				
	DSF4	DISK FOR JULIENNE 4 MM				
	DSF7	DISK FOR JULIENNE 7 MM				
	DSF9	DISK FOR JULIENNE 9 MM				
	GC88	GRID FOR CUBES 8x8 MM				
	GC1010	GRID FOR CUBES 10x10 MM				
	GC1414	GRID FOR CUBES 14x14 MM			18x18x2	
	GC2020	GRID FOR CUBES 20x20 MM				

KITCHEN MACHINES

CUTTERS

VV: Speed variator (1100-2600 RPM).

	MOD.	DESCRIPTION				
	SC4	TABLE CUTTER BOWL CAPACITY 4 L	38x32x27	0,35		230V 1N~/50Hz
	SC6	TABLE CUTTER BOWL CAPACITY 6 L	38x32x32	0,35		230V 1N~/50Hz
	SC9VV	TABLE CUTTER BOWL CAPACITY 9 L	47x33x40	0,7		230V 1N~/50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	MSLD4	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 4 L				
	MSLD6	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 6 L				
	MSLD9	EXTRA HUB, SERRATED BLADES FOR TABLE CUTTER 9 L				
	MSLF4	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 4 L				
	MSLF6	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 6 L				
	MSLF9	EXTRA HUB, PERFORATED BLADES FOR TABLE CUTTER 9 L				
	MSP4	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 4 L				
	MSP6	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 6 L				
	MSP9	EXTRA HUB, FOR PESTO SAUCE FOR TABLE CUTTER 9 L				
	MSLO4	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 4 L				
	MSLO6	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 6 L				
	MSLO9	EXTRA HUB, WAVE-LIKED BLADES FOR TABLE CUTTER 9 L				

SELF-SERVICE AND DROP-IN

The countless number of variants in the range allows you to customise your meal distribution layout to suit the shape of your dining room.

The range, comprising **refrigerated, hot** and **neutral ambient units** allows you to display and serve foods exactly as you require.

In line elements: AISI 304 stainless steel structure and worktop 1,5 mm thick. The worktop provides the operator with a useful service surface. Sides preset to mechanical bayonet-type fitting, so as to

allow a perfect continuity of surfaces for easy cleaning.

Drop-in elements: worktop made in AISI 304 stainless steel, 1 mm thick.

Overstructures of in line and Drop elements are carried out with the same aesthetic features so that to be utilized in the same room.

Finishing for panels and tray rails of in line elements can be chosen among colours and essences from a wide catalogue options (to be specified

together with the order).

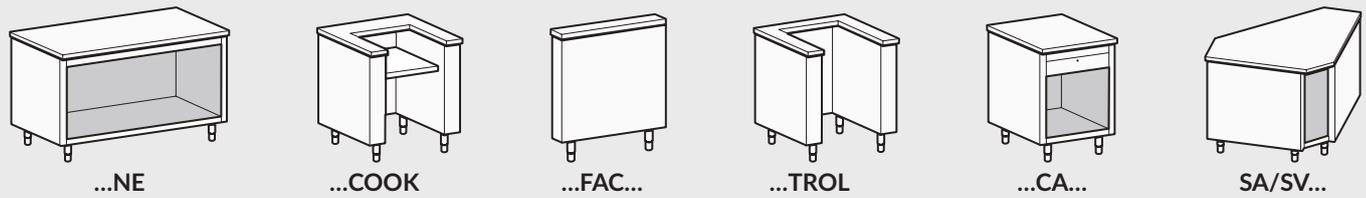
List prices and commercial references refer to the following colours:
 WHITE Abet type 411
 GREY Abet type 870
 RED Abet type 431
 LIGHT BROWN Abet type 1700
 VEINED DARK GREY Abet type 1721
 VEINED LIGHT GREY Abet type 388
 VEINED BROWN Abet type 312

Other colours in the ABET catalogue must be quoted for and agreed with our purchasing department in advance.



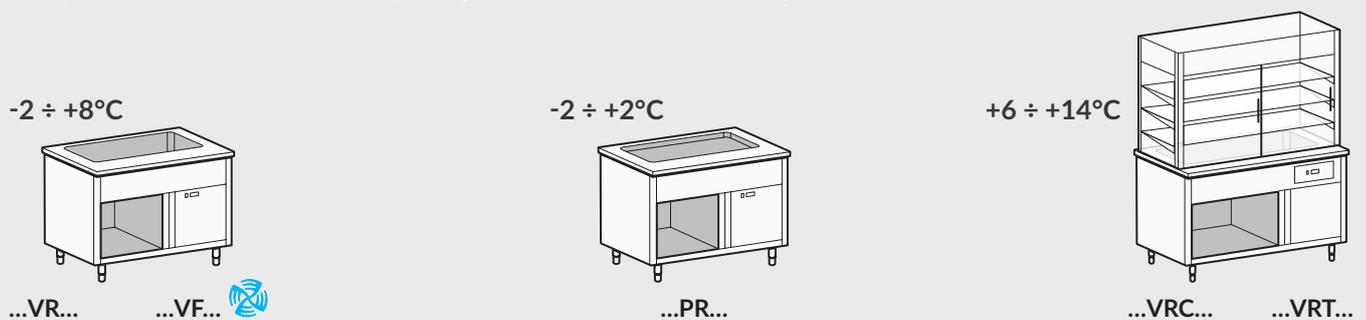
SELF-SERVICE AND DROP-IN SELF-SERVICE CONFIGURATOR

NEUTRAL AND CORNER ELEMENTS



		2 GN	3 GN	4 GN	5 GN	6 GN
NE	Neutral worktop on open cabinet	SG2NE	SG3NE	SG4NE	SG5NE	
	Neutral worktop on cupboard with sliding doors		SS3NE	SS4NE	SS5NE	
	Neutral worktop on heated cupboard		SC3NE	SC4NE		
COOK	Cooking range insertion element		SG3COOK	SG4COOK	SG5COOK	
FAC	Front continuity element	SGFAC2	SGFAC3	SGFAC4		
TROL	Trollies insertion	SG2TROL	SG3TROL			
CA	Right till unit		SACA3DX			
	Left till unit		SACA3SX			
	Terminal till unit	SACA2TE				
CORNER			STAINLESS STEEL		LAMINATED	
			TRAY RAIL	PANELS	TRAY RAIL	PANELS
	External corner element 90°	SA90AE	SV90AE	SAPPX90E	SV90AEL	SAPPF90E
	Internal corner worktop 90°	SA90AI		SAPPX90I	SV90AIL	SAPPF90I
	External corner element 45°	SA45AE	SV45AE	SAPPX45E	SV45AEL	SAPPF45E
Internal corner worktop 45°	SA45AI		SAPPX45I	SV45AIL	SAPPF45I	

REFRIGERATED ELEMENTS: static and ventilated refrigerated well, static refrigerated top and glass display unit 3 levels flap wings or roller shutters on refrigerated well



		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated well on open cabinet		SG3VR	SG4VR		SG6VR
	Refrigerated well on refrigerated cabinet		SF3VR	SF4VR		SF6VR
PR	Refrigerated top on open cabinet		SG3PR	SG4PR		SG6PR
	Refrigerated top on refrigerated cabinet		SF3PR	SF4PR		SF6PR
VF	Refrigerated ventilated well on open cabinet		SG3VF	SG4VF		
VRC	Refrigerated display unit - flap wings on open cabinet			SG4VRC		
	Refrigerated display unit - flap wings on refrigerated cabinet			SF4VRC		
VRT	Refrigerated display unit - roller shutters on open cabinet			SG4VRT		
	Refrigerated display unit - roller shutters on refrigerated cabinet			SF4VRT		
ACCESSORIES						
	Sliding doors kit for chilled elements		SACOUF3	SACOUF4		SACOUF6

The block must necessarily be completed with paneling, choosing the type of panel preferred.

SELF-SERVICE AND DROP-IN SELF-SERVICE CONFIGURATOR

HEATED ELEMENTS: wet bainmarie and heated top in tempered glass



...VB +30 ÷ +90°C



...PC +30 ÷ +100°C

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Bainmarie on open cabinet	SG2VB	SG3VB	SG4VB		SG6VB
	Bainmarie on heated cupboard		SC3VB	SC4VB		SC6VB
PC	Hot worktop on open cabinet	SG2PC	SG3PC	SG4PC		
	Hot worktop with heated cupboard		SC3PC	SC4PC		
ACCESSORIES						
	Sliding doors kit for heated elements	SACOUC2	SACOUC3	SACOUC4		SACOUC6

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
STC	Closed	SASTC2	SASTC3	SASTC4		SASTC6
STA	Open	SASTA2	SASTA3	SASTA4		SASTA6
KITSL	Lightning	SAKITSL2	SAKITSL3	SAKITSL4		SAKITSL6
KITSC	Heated lightning	SAKITSC2	SAKITSC3	SAKITSC4		SAKITSC6

Cladding panels, tray rail, plinth, closing panel ends and accessories

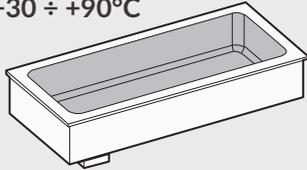
		2 GN	3 GN	4 GN	5 GN	6 GN
PPX	Stainless steel panels	SAPPX2	SAPPX3	SAPPX4	SAPPX5	SAPPX6
	Stainless steel side panel grill for chilled elements		SAPPX3G	SAPPX4G		SAPPX6G
	Stainless steel side panel	SAPPX				
PPF	Laminated panels	SAPPF2	SAPPF3	SAPPF4	SAPPF5	SAPPF6
	Laminated panel grid for chilled elements		SAPPF3G	SAPPF4G		SAPPF6G
	Laminated side panels	SAPPL				
SV	Stainless steel tray rail	SVTLF2	SVTLF3	SVTLF4	SVTLF5	SVTLF6
	Laminated tray rail	SVPPL2	SVPPL3	SVPPL4	SVPPL5	SVPPL6
	Joints for stainless steel pipe	SVKGNT				
ZOC	Stainless steel frontal plinth	SAZOC2	SAZOC3	SAZOC4	SAZOC5	SAZOC6
	Stainless steel side plinth	SAZOCL				
	Plinth for right till unit		SAZOCLCD			
	Plinth for left till unit		SAZOCLCS			
TT	Head of right side stainless steel plan	SATTXD	to be completed with SAPPX or SAPPL			
	Head of left side stainless steel plan	SATTXS				
FT	Right side stainless steel closing panel	SAFTXD	to be completed with SAPPX ONLY			
	Left side stainless steel closing panel	SAFTXS				
DISTR	Serving unit for trays, bread, glasses, cutlery			SAISTR		
KRP4	Kit of wheels, 2 with brakes			SAKRP4		

The block must necessarily be completed with paneling, choosing the type of panel preferred.

SELF-SERVICE AND DROP-IN DROP-IN CONFIGURATOR

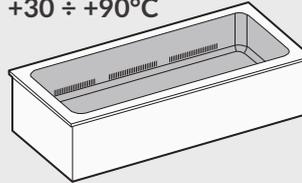
HEATED ELEMENTS

+30 ÷ +90°C



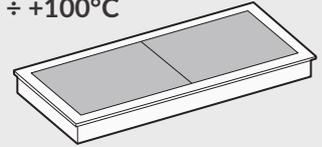
...VB

+30 ÷ +90°C



...FB

+30 ÷ +100°C

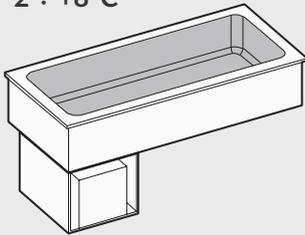


...PC

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Wet bainmarie	SD2VB	SD3VB	SD4VB		SD6VB
FB	Fan assisted dry hot bainmarie well		SD3FB	SD4FB		
PC	Heated top unit in tempered glass	SD2PC	SD3PC	SD4PC		SD6PC

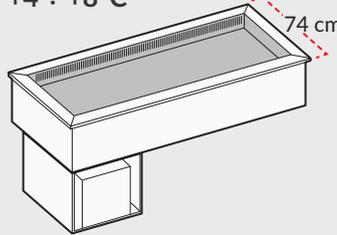
REFRIGERATED ELEMENTS

-2 ÷ +8°C



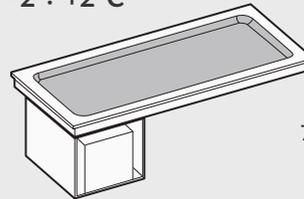
...VR...

+4 ÷ +8°C



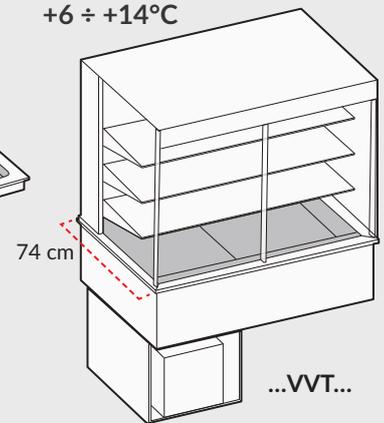
...VF...

-2 ÷ +2°C



...PR...

+6 ÷ +14°C



...VVT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated static well	SD2VR	SD3VR	SD4VR		SD6VR
PR	Refrigerated static top	SD2PR	SD3PR	SD4PR		SD6PR
VF	Refrigerated fan assisted well		SD3VF	SD4VF		
VVT	Display unit with 3 levels and roller shutter		SD3VVT	SD4VVT		

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
DTC	Closed	SADTC2	SADTC3	SADTC4		SADTC6
DTI	Island	SADTI2	SADTI3	SADTI4		SADTI6
KITDL	Lightning	SAKITDL2	SAKITDL3	SAKITDL4		SAKITDL6
KITDC	Heated lightning	SAKITDC2	SAKITDC3	SAKITDC4		SAKITDC6

ACCESSORIES

KITCD	Condense evaporation kit			SAKITCD		
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SELF-SERVICE IN LINE

NEUTRAL TOP AND ADDITIONAL UNITS

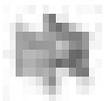
Elements with neutral top on open cabinet, on neutral or heated cupboard with sliding doors. Additional elements to complete the line. The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION				
	SG2NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 2 GN	80x83x90			
	SG3NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 3 GN	120x83x90			
	SG4NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 4 GN	150x83x90			
	SG5NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 5 GN	200x83x90			
	SS3NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 3 GN	120x83x90			
	SS4NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 4 GN	150x83x90			
	SS5NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 5 GN	200x83x90			
	SC3NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 3 GN	120x83x90	1,2	230V 1N~ / 50 ÷ 60Hz	
	SC4NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	1,2	230V 1N~ / 50 ÷ 60Hz	
	SG3COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	120x83x90		230V 1N~ / 50Hz	
	SG4COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	150x83x90		230V 1N~ / 50Hz	
	SG5COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS	200x83x90		230V 1N~ / 50Hz	
	SGFAC2	FRONT CONTINUITY ELEMENT - 2 GN	80x15x90			
	SGFAC3	FRONT CONTINUITY ELEMENT - 3 GN	120x15x90			
	SGFAC4	FRONT CONTINUITY ELEMENT - 4 GN	150x15x90			

MOD.	DESCRIPTION	   
	SG2TROL ELEMENT FOR THE INSERT OF 1 TROLLEY WITH POWER SUPPLY SOCKET	80x83x90
	SG3TROL ELEMENT FOR THE INSERT OF 2 TROLLEYS WITH POWER SUPPLY SOCKET	120x83x90
	SACA2TE TERMINAL TILL UNIT	80x83x90
	SACA3DX RIGHT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120x83x90
	SACA3SX LEFT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120x83x90
	SA90AE EXTERNAL ANGULAR ELEMENT 90°	142x83x90
	SG90AI INTERNAL ANGULAR ELEMENT 90°	163x83x90
	SA90AI INTERNAL ANGULAR ELEMENT 90°	163x83x8,5
	SA45AE EXTERNAL ANGULAR ELEMENT 45°	87,5x83x90
	SG45AI INTERNAL ANGULAR ELEMENT 45°	87,5x83x90

	MOD.	DESCRIPTION				
	SA45AI	INTERNAL ANGULAR ELEMENT 45°				
	SADISTR	SERVING UNIT FOR TRAYS, BREAD, GLASSES, CUTLERY				
	SADPP	SERVING UNIT FOR BREAD AND CUTLERY, COUNTERTOP				

ACCESSORIES

	MOD.	DESCRIPTION				
	SATSUT	SUPPORT STAND FOR 5 TRAYS GN 1/1				
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES				

SELF-SERVICE IN LINE

BAIN-MARIE AND HOT PLATE ELEMENTS

Elements on open cabinet or on heated cupboard. Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUC...). The top of every Self element provides the operator with a useful service surface. The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION				
	SG2VB	BAIN MARIE WELL ON OPEN CUPBOARD - 2 GN	80x83x90	1,4		230V 1N~ / 50 ÷ 60Hz
	SG3VB	BAIN MARIE WELL ON OPEN CUPBOARD - 3 GN	120x83x90	2,1		230V 1N~ / 50 ÷ 60Hz
	SG4VB	BAIN MARIE WELL ON OPEN CUPBOARD - 4 GN	150x83x90	2,1		230V 1N~ / 50 ÷ 60Hz
	SG6VB	BAIN MARIE WELL ON OPEN CUPBOARD - 6 GN	230x83x90	3,5		400V 3N~ 50 ÷ 60 Hz
	SC3VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 2 GN	120x83x90	3,3		400V 3N~ 50 ÷ 60 Hz
	SC4VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	3,3		400V 3N~ 50 ÷ 60 Hz
	SC6VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 6 GN	230x83x90	4,7		400V 3N~ 50 ÷ 60 Hz
	SG2PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 2 GN	80x83x90	0,8		230V 1N~ / 50 ÷ 60Hz
	SG3PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 3 GN	120x83x90	1,2		230V 1N~ / 50 ÷ 60Hz
	SG4PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 4 GN	150x83x90	1,6		230V 1N~ / 50 ÷ 60Hz
	SC3PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 3 GN	120x83x90	2,4		230V 1N~ / 50 ÷ 60Hz
	SC4PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 4 GN	150x83x90	2,8		230V 1N~ / 50 ÷ 60Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	SACOUC3	SLIDING DOORS FOR HEATED OPEN ELEMENT - 3 GN	88x5x40			
	SACOUC4	SLIDING DOORS FOR HEATED OPEN ELEMENT - 4 GN	118x5x40			
	SACOUC6	SLIDING DOORS FOR HEATED OPEN ELEMENT - 6 GN	198x5x40			
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10x10x15			

SELF-SERVICE IN LINE

REFRIGERATED WELLS, TOPS AND GLASS DISPLAY CABINETS

Elements on open cabinet or on refrigerated cupboard GN 1/1. Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUF...). The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION				
	SG3VR	REFRIGERATED WELL ON OPEN CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG4VR	REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG6VR	REFRIGERATED WELL ON OPEN CUPBOARD - 6 GN	230x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG3VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 3 GN	120x83x90	0,28		230V 1N~ / 50Hz
	SG4VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 4 GN	150x83x90	0,35		230V 1N~ / 50Hz
	SF3VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SF4VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SF6VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 6 GN	230x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG3PR	REFRIGERATED TOP ON OPEN CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~ / 50 ÷ 60Hz

	MOD.	DESCRIPTION				
	SG4PR	REFRIGERATED TOP ON OPEN CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG6PR	REFRIGERATED TOP ON OPEN CUPBOARD - 6 GN	230x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SF3PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 3 GN	120x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SF4PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 4 GN	150x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SF6PR	REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 6 GN	230x83x90	0,2		230V 1N~ / 50 ÷ 60Hz
	SG4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SG4PRC	Display unit with three levels, flap wings and refrigerated top on open cupboard - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SF4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SF4PRC	Display unit with three levels, flap wings and refrigerated top on refrigerated cupboard - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SG4VRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SG4PRT	Display unit with 3 levels, roller shutters and refrigerated top on open cupboard - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz

MOD.	DESCRIPTION				
	SF4VRT DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz
	SF4PRT Display unit with 3 levels, roller shutters and refrigerated top on refrigerated cupboard - 4 GN	150x83x185	1,55		230V 1N~ / 50Hz

ACCESSORIES

MOD.	DESCRIPTION				
	SACOUF3 SLIDING DOORS FOR COOLED OPEN ELEMENT - 3 GN	60x5x40			
	SACOUF4 SLIDING DOORS FOR COOLED OPEN ELEMENT - 4 GN	90x5x40			
	SACOUF6 SLIDING DOORS FOR COOLED OPEN ELEMENT - 6 GN	170x5x40			
	SAKRP4 KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10x10x15			

SELF-SERVICE IN LINE

ACCESSORI - SOVRASTRUTTURE

Overshelves in tempered crystal, equipped with AISI 304 stainless steel uprights. Available also with vertical protection. Optional accessories: lighting and heating kit.

ACCESSORIES

	MOD.	DESCRIPTION				
	SASTC2	CLOSED OVERSHELF IN CRYSTAL - 2 GN	80x40x40			
	SASTC3	CLOSED OVERSHELF IN CRYSTAL - 3 GN	120x40x40			
	SASTC4	CLOSED OVERSHELF IN CRYSTAL - 4 GN	150x40x40			
	SASTC6	CLOSED OVERSHELF IN CRYSTAL - 6 GN	230x40x40			
	SASTA2	OPEN OVERSHELF IN CRYSTAL - 2 GN	80x40x40			
	SASTA3	OPEN OVERSHELF IN CRYSTAL - 3 GN	120x40x40			
	SASTA4	OPEN OVERSHELF IN CRYSTAL - 4 GN	150x40x40			
	SASTA6	OPEN OVERSHELF IN CRYSTAL - 6 GN	230x40x40			
	SAKITSL2	LIGHTING KIT FOR OVERSHELF - 2 GN	80x11x6	0,1		230V 1N~ / 50 ÷ 60Hz
	SAKITSL3	LIGHTING KIT FOR OVERSHELF - 3 GN	120x11x6	0,1		230V 1N~ / 50 ÷ 60Hz
	SAKITSL4	LIGHTING KIT FOR OVERSHELF - 4 GN	150x11x6	0,1		230V 1N~ / 50 ÷ 60Hz
	SAKITSL6	LIGHTING KIT FOR OVERSHELF - 6 GN	230x11x6	0,1		230V 1N~ / 50 ÷ 60Hz
	SAKITSC2	HEATING LIGHTING KIT FOR OVERSHELF - 2 GN	80x11x6	0,2		230V 1N~ / 50 ÷ 60Hz
	SAKITSC3	HEATING LIGHTING KIT FOR OVERSHELF - 3 GN	120x11x6	0,4		230V 1N~ / 50 ÷ 60Hz
	SAKITSC4	HEATING LIGHTING KIT FOR OVERSHELF - 4 GN	150x11x6	0,4		230V 1N~ / 50 ÷ 60Hz
	SAKITSC6	HEATING LIGHTING KIT FOR OVERSHELF - 6 GN	230x11x6	0,6		230V 1N~ / 50 ÷ 60Hz

SELF-SERVICE IN LINE

ACCESSORI - SCORRIVASSOI IN ACCIAIO INOX

Tray rail made of AISI 304 stainless steel bars, satin finish, supplied with stopper caps on both sides.

ACCESSORIES

	MOD.	DESCRIPTION				
	SVTLF2	STAINLESS STEEL TRAY RAIL - 2 GN	80x33x10			
	SVTLF3	STAINLESS STEEL TRAY RAIL - 3 GN	120x33x10			
	SVTLF4	STAINLESS STEEL TRAY RAIL - 4 GN	150x33x10			
	SVTLF5	STAINLESS STEEL TRAY RAIL - 5 GN	200x33x10			
	SVTLF6	STAINLESS STEEL TRAY RAIL - 6 GN	230x33x10			
		SV90AE	STAINLESS STEEL TRAY RAIL FOR SA90AE	188x54x10		
	SV45AE	STAINLESS STEEL TRAY RAIL FOR SA45AE	112x36x10			
	SVKGNT	KIT OF 3 JOINTS FOR STAINLESS STEEL TRAY RAIL	20x20x10			

SELF-SERVICE IN LINE

ACCESSORI PANNELLATURE IN ACCIAIO INOX

Panels made of AISI 304 stainless steel. At the end of the distribution line, it is necessary to insert the covering for the tops, commercial references SAFTXD-SAFTXS.

ACCESSORIES

	MOD.	DESCRIPTION				
	SAPPX2	STAINLESS STEEL FRONT PANEL - 2 GN	80x2x67			
	SAPPX3	STAINLESS STEEL FRONT PANEL - 3 GN	120x2x67			
	SAPPX4	STAINLESS STEEL FRONT PANEL - 4 GN	150x2x67			
	SAPPX5	STAINLESS STEEL FRONT PANEL - 5 GN	200x2x67			
	SAPPX6	STAINLESS STEEL FRONT PANEL - 6 GN	230x2x67			
		SAPPX3G	STAINLESS STEEL FRONT PANEL WITH GRID - 3 GN	120x2x67		
SAPPX4G		STAINLESS STEEL FRONT PANEL WITH GRID - 4 GN	150x2x67			
SAPPX6G		STAINLESS STEEL FRONT PANEL WITH GRID - 6 GN	230x2x67			
	SAPPX	STAINLESS STEEL SIDE PANEL	76x0,1x71			
	SAPPX90E	STAINLESS STEEL FRONT PANEL FOR SA90AE	142x2x67			
	SAPPX90I	STAINLESS STEEL FRONT PANEL FOR SA90AI	46x2x67			
	SAPPX45E	STAINLESS STEEL FRONT PANEL FOR SA45AE	88x2x67			
	SAPPX45I	STAINLESS STEEL FRONT PANEL FOR SA45AI	24x2x67			
	SAFTXD	STAINLESS STEEL SIDE TOP CLOSURE, RIGHT	83x0,1x8,5			
	SAFTXS	STAINLESS STEEL SIDE TOP CLOSURE, LEFT	83x0,1x8,5			

SELF-SERVICE IN LINE

ACCESSORI - SCORRIVASSOI IN LAMINATO

Tray-rail unit in laminated plastic complete with fixing brackets. Finishing and colour to be defined at the moment of the order. List prices and commercial references refer to the following colours: WHITE Abet type 411, GREY Abet type 870, RED Abet type 431, LIGHT BROWN Abet type 1700, VEINED DARK GREY Abet type 1721, VEINED LIGHT GREY

Abet type 388, VEINED BROWN Abet type 312. Other colours in the ABET catalogue must be quoted for and agreed with our purchasing department in advance.

ACCESSORIES

	MOD.	DESCRIPTION				
	SVPL2	LAMINATED TRAY RAIL - 2 GN	80x33x10			
	SVPL3	LAMINATED TRAY RAIL - 3 GN	120x33x10			
	SVPL4	LAMINATED TRAY RAIL - 4 GN	150x33x10			
	SVPL5	LAMINATED TRAY RAIL - 5 GN	200x33x10			
	SVPL6	LAMINATED TRAY RAIL - 6 GN	230x33x10			
	SV90AEL	LAMINATED TRAY RAIL FOR SA90AE	188x54x10			
	SV90AIL	LAMINATED TRAY RAIL FOR SA90AI	45x30x10			
	SV45AEL	LAMINATED TRAY RAIL FOR SA45AE	112x36x10			
	SV45AIL	LAMINATED TRAY RAIL FOR SA45AI	24x30x10			

SELF-SERVICE IN LINE

ACCESSORI - PANNELLATURE IN LAMINATO

Pannellature realizzate in laminato plastico. La finitura deve essere specificata in fase di ordine. I codici commerciali e le relative quotazioni si riferiscono ai seguenti colori: BIANCO tipo Abet 411, GRIGIO tipo Abet 870, ROSSO tipo Abet 431 e ai seguenti effetti legno: Marrone Chiaro tipo Abet 1700, Grigio scuro striato tipo Abet 1721,

Grigio chiaro striato tipo Abet 388, Marrone striato tipo Abet 312. Altri colori o personalizzazioni del catalogo ABET devono essere preventivamente quotati e concordati con il nostro ufficio acquisti. At the end of the distribution line, it is necessary to insert the covering for the tops, commercial references SATTXD-SATTXS.

ACCESSORIES

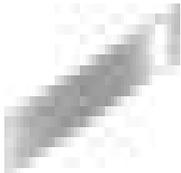
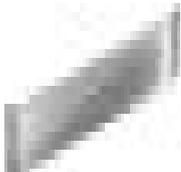
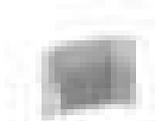
	MOD.	DESCRIPTION				
	SAPPF2	LAMINATED FRONT PANEL - 2 GN	80x2x67			
	SAPPF3	LAMINATED FRONT PANEL - 3 GN	120x2x67			
	SAPPF4	LAMINATED FRONT PANEL - 4 GN	150x2x67			
	SAPPF5	LAMINATED FRONT PANEL - 5 GN	200x2x67			
	SAPPF6	LAMINATED FRONT PANEL - 6 GN	230x2x67			
	SAPPF3G	LAMINATED FRONT PANEL WITH GRID - 3 GN	120x2x67			
	SAPPF4G	LAMINATED FRONT PANEL WITH GRID - 4 GN	150x2x67			
	SAPPF6G	LAMINATED FRONT PANEL WITH GRID - 6 GN	230x2x67			
	SAPPL	LAMINATED SIDE PANEL	76x2x71			
	SAPPF90E	LAMINATED FRONT PANEL FOR SA90AE	142x2x67			
	SAPPF90I	LAMINATED FRONT PANEL FOR SA90AI	46x2x67			
	SAPPF45E	LAMINATED FRONT PANEL FOR SA45AE	88x2x67			
	SAPPF45I	LAMINATED FRONT PANEL FOR SA45AI	24x2x67			
	SATTXD	STAINLESS STEEL RIGHT TOP HEADSIDE END	83x4x8,5			
	SATTXS	STAINLESS STEEL LEFT TOP HEADSIDE END	83x4x8,5			
	SEGRID	VENTILATION GRID	50x10x50			

SELF-SERVICE IN LINE

ACCESSORI - ZOCCOLATURE IN ACCIAIO INOX

AISI 304 stainless steel plynth endowed with a hooking system to be fixed to the feet of the self service element.

ACCESSORIES

	MOD.	DESCRIPTION				
	SAZOC2	STAINLESS STEEL FRONTAL PLINTH - 2 GN	80x2x15			
	SAZOC3	STAINLESS STEEL FRONTAL PLINTH - 3 GN	120x2x15			
	SAZOC4	STAINLESS STEEL FRONTAL PLINTH - 4 GN	150x2x15			
	SAZOC5	STAINLESS STEEL FRONTAL PLINTH - 5 GN	200x2x15			
	SAZOC6	STAINLESS STEEL FRONTAL PLINTH - 6 GN	230x2x15			
	SAZOCL	SIDE PLINTH	72x2x15			
	SAZOC45E	45° PLINTH FOR SA45AE	88x2x15			
	SAZOC90E	90° PLINTH FOR SA90AE	142x2x15			
	SAZOC45I	45° PLINTH FOR SA45AI	24x2x15			
	SAZOC90I	90° PLINTH FOR SA90AI	46x2x15			
	SAZOCLCD	PLINTH FOR RIGHT TILL UNIT	120x2x15			
	SAZOCLCS	PLINTH FOR LEFT TILL UNIT	120x2x15			

DROP-IN ELEMENTS

HEATED AND REFRIGERATED ELEMENTS

Standard supplied with control panel (to be housed in the structure)

	MOD.	DESCRIPTION				
	SD2VB	BAINMARIE WELL DROP-IN - 2 GN	82,5x68x32	1,3		230V 1N~ / 50 ÷ 60Hz
	SD3VB	BAINMARIE WELL DROP-IN - 3 GN	117,5x68x32	1,95		230V 1N~ / 50 ÷ 60Hz
	SD4VB	BAINMARIE WELL DROP-IN - 4 GN	152,5x68x32	2,6		230V 1N~ / 50 ÷ 60Hz
	SD6VB	BAINMARIE WELL DROP-IN - 6 GN	222,5x68x32	3,9		400V 3N~ 50 ÷ 60 Hz
	SD3FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 3 GN	117,5x68x32	1,1		230V 1N~ / 50 ÷ 60Hz
	SD4FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 4 GN	152,5x68x32	1,67		230V 1N~ / 50 ÷ 60Hz
	SD2PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 2 GN	82,5x68x14,5	0,8		230V 1N~ / 50 ÷ 60Hz
	SD3PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 3 GN	117,5x68x14,5	1,2		230V 1N~ / 50 ÷ 60Hz
	SD4PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 4 GN	152,5x68x14,5	1,6		230V 1N~ / 50 ÷ 60Hz
	SD6PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 6 GN	222,5x68x14,5	2,4		230V 1N~ / 50 ÷ 60Hz
	SD2VR	REFRIGERATED WELL DROP-IN - 2 GN	82,5x68x66	0,2		230V 1N~ / 50 ÷ 60Hz
	SD3VR	REFRIGERATED WELL DROP-IN - 3 GN	117,5x68x66	0,2		230V 1N~ / 50 ÷ 60Hz
	SD4VR	REFRIGERATED WELL DROP-IN - 4 GN	152,5x68x66	0,2		230V 1N~ / 50 ÷ 60Hz
	SD6VR	REFRIGERATED WELL DROP-IN - 6 GN	222,5x68x66	0,2		230V 1N~ / 50 ÷ 60Hz

	MOD.	DESCRIPTION				
	SD3VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 3 GN	117,5x68x76	0,28	230V 1N~ / 50Hz	
	SD4VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 4 GN	152,5x68x76	0,35	230V 1N~ / 50Hz	
	SD2PR	REFRIGERATED TOP DROP-IN - 2 GN	85,5x68x47,2	0,2	230V 1N~ / 50 ÷ 60Hz	
	SD3PR	REFRIGERATED TOP DROP-IN - 3 GN	117,5x68x47,2	0,2	230V 1N~ / 50 ÷ 60Hz	
	SD4PR	REFRIGERATED TOP DROP-IN - 4 GN	152,5x68x47,2	0,2	230V 1N~ / 50 ÷ 60Hz	
	SD6PR	REFRIGERATED TOP DROP-IN - 6 GN	222,5x68x47,2	0,2	230V 1N~ / 50 ÷ 60Hz	
	SD3VVT	DISPLAY UNIT WITH 3 LEVELS AND ROLLER SHUTTER - 3 GN	117,5x68x161	0,71	230V 1N~ / 50Hz	
	SD4VVT	DISPLAY UNIT WITH 3 LEVELS AND ROLLER SHUTTER - 4 GN	152,5x68x161	0,6	230V 1N~ / 50Hz	

DROP-IN ELEMENTS

ACCESSORI - SOVRASTRUTTURE IN CRISTALLO

Overshelves in tempered crystal, equipped with AISI 304 stainless steel uprights. Available also with vertical protection. Optional accessories: lighting and heating kit.

ACCESSORIES

	MOD.	DESCRIPTION				
	SADTC2	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80x40x40			
	SADTC3	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120x40x40			
	SADTC4	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150x40x40			
	SADTC6	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230x40x40			
	SADTI2	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80x57x40			
	SADTI3	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120x57x40			
	SADTI4	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150x57x40			
	SADTI6	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230x57x40			
	SAKITDL2	LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70x11x6	0,1	230V 1N~ / 50 ÷ 60Hz	
	SAKITDL3	LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110x11x6	0,1	230V 1N~ / 50 ÷ 60Hz	
	SAKITDL4	LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140x11x6	0,1	230V 1N~ / 50 ÷ 60Hz	
	SAKITDL6	LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220x11x6	0,1	230V 1N~ / 50 ÷ 60Hz	
	SAKITDC2	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70x11x6	0,2	230V 1N~ / 50 ÷ 60Hz	
	SAKITDC3	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110x11x6	0,4	230V 1N~ / 50 ÷ 60Hz	
	SAKITDC4	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140x11x6	0,4	230V 1N~ / 50 ÷ 60Hz	
	SAKITDC6	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220x11x6	0,6	230V 1N~ / 50 ÷ 60Hz	
	SAKITCD	KIT FOR AUTOMATIC DEFROSTING SYSTEM				

ACCESSORIES

	MOD.	DESCRIPTION	   
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x53x15
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x26,5x15
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x17,7x15
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2x17,7x15
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5x35,4x15

TROLLEYS

TROLLEYS

	MOD.	DESCRIPTION				
	CR2X	SERVICE TROLLEY, 2 SHELVES	100x50x95			
	CR3X	SERVICE TROLLEY, 3 SHELVES	100x50x95			
	CT3GN	FOOD SERVICE ELECTRIC HEATED TROLLEY 3x1/1GN	121x64x85	1,8	230V 1N~/ 50Hz	
	CTV20	TROLLEY FOR 20 TRAYS	95x61x156			
	CTV30	MOBILE TRAY RACK FOR 30 TRAYS	138x61x156			
ACCESSORIES						
	MOD.	DESCRIPTION				
	VRBX	BOTTLE REMOVAL CONTAINER, FOR MOD. CTV20/30	50x33x8			

DISHWASHERS

Perfect results,
hygiene and energy efficiency

An extremely wide range of dishwashing equipment to meet both the smaller-scale catering needs of bars, pubs and restaurants, and the requirements of the catering industry, also guaranteeing the perfect washing of more delicate dishes.

All models stand out for their reduced water consumption (from 1.8 l per cycle), energy optimisation, high quality materials and cutting-edge construction technologies.

Angelo Po dishwashers are available with 3 different construction technologies:

- double wall in stainless steel, separated by an empty 10 mm cavity
- double wall in stainless steel, separated by an empty 3 mm cavity
- single wall in stainless steel.

The double wall, separated by an empty cavity, guarantees reduced heat loss and improved acoustic insulation, maximises the power output of the machine and reduces water and detergent consumption levels.

Two different types of controls, managed by an electronic circuit board: a simple

and intuitive level with LED display or an advanced level with high-contrast LCD screen, clearly visible also at a distance.

What's more, to meet the demand for remote control of appliances, **KE range** offers models ready for connection to the **APO.LINK portal**. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



KE • LPE202-302-402 CONTROL PANEL



MACHINE READY



WASH



WARNINGS



ALARMS

- The high contrast 4.3" LCD display guarantees excellent visibility also in poor light.
- The SOFT-TOUCH keys allow use even with rubber gloves on.
- Texts and images change color on the display according to the status of the machine and the progress of the washing cycle, ensuring visibility even from a distance.
- Display of the operation parameters (for example tank and boiler temperatures or the number of cycles performed), of the information provided by the automatic diagnosis system (both in text and icons for immediate comprehension), for example lack of additives or salt.

- Adjustable tank and boiler temperature.
- Detergent and rinse aid dosage adjustment.
- USB port: on the electronic board, allows easy and quick maintenance and software updates.
- **P**: standard programs
3 wash programs
1 self-cleaning program for the washing chamber.
- **SP**: special programs
- 4 for glass washers
- 5 for dishwashers
(4 for dishwasher on frame)
- 5 for hood dishwashers
- 1 for utensil washers.
- Soft-Start electronic system: allows a "gentle" start to the washing cycle,

without thermal or pressure shocks which could damage the objects; allows the safe washing of more delicate kitchenware, such as crystal glasses.

KLE • KNE • LPE70-151 CONTROL PANEL

- The SOFT-TOUCH keys with LED display can also be used with gloves on
- Light indicators.
- Display of tank and boiler temperatures.
- Display of error codes, number of washing cycles performed.
- Programming of all functions.
- Adjustable washing and rinsing temperatures.



KE • LPE202-302-402

MAIN FUNCTIONS AND PROGRAMS

	KE4...	KE5...	KE7...	KE8...	KE13...	KE56...	LPE...
 <p>SELF-CLEANING program of the washing chamber, of the hydraulic circuit with tank and boiler emptying</p>	✓	✓	✓	✓	✓	✓	✓
 <p>GLASSES special program for glasses of all shapes and types, with reduced rinsing temperatures</p>			✓	✓	✓	✓	
 <p>STRONG WASH special program performs a full change of water in the tank, for consecutive washing of dirty dishes with excess fat and oil</p>	✓	✓					
 <p>EXTENDED special program cycle with variable time, it can be interrupted at any moment</p>		✓		✓			✓
 <p>DOUBLE RINSE special program performs a cold rinse after normal rinse with hot water</p>	✓						
 <p>INTENSE special program suitable for very dirty dishes with hard-to-remove residues</p>			✓	✓	✓	✓	
 <p>CUTLERY special program for washing forks, spoons, knives and all other kinds of cutlery</p>		✓	✓		✓	✓	
 <p>SANITIZATION special program controls the temperature and duration of the washing cycle by calculating the AO constant; when the value $A0 = 30$, the program ends; the duration is variable, around 20', with washing temperature 70°C</p>			✓		✓	✓	
 <p>DISHES special program rinsing is reduced by 17% with temperature at the optimum level of 78°C</p>	✓	✓					
 <p>OSMOSIS special program specifically for washing glasses with osmosis water, it can only be activated with reverse osmosis accessories. All operating parameters are changed to optimize the final result on the glass</p>	✓	✓	✓	✓	✓	✓	



KE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Spaced double wall:
-60% thermal
dispersion



Control panel with
soft-touch keys and
LCD screen



Atmospheric boiler
and Break-Tank



Double flow washing
pump: 25% more
effective



Blue-Water reduced
consumption of
water/cycle



APO.LINK
Connectivity

KE

The wash you want

- Control panel with 4.3" high contrast LCD screen, soft-touch keys and electronic board
- Sides in stainless steel with double wall spaced by a gap of 10 mm
- Double wall counterbalanced door for glass washers and dishwashers
- Double wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, pressed basket guides
- Fully pressed AISI 304 stainless steel tank, integral filters on the tank
- Stainless steel distribution arms
- Double flow washing pump, efficient consumption and silent
- Drain pump fitted as standard
- Detergent and rinse aid dispensers fitted as standard
- Models ...A with built-in continuous water softener
- Models ...R with heat recovery
- Models ...M and KE40 with single-phase power supply
- **Quick-Ready:** halves waiting times during the switch-on and heating phase
- **Thermostop:** controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- **Blue-Water:** an innovative water management system in the rinsing phase, the dirty water is discharged before rinsing, guaranteeing the 100% efficiency of the water replacement process, greater purity and reduced consumption per cycle
- **Soft-Start:** "gentle" start of the washing cycle, optimal for the treatment of more delicate objects such as crystal glasses (except hood models)
- **Atmospheric boiler:** guarantees rinsing at constant temperature and pressure, removes the drawbacks of variations in mains water pressure and temperature in the rinsing phase (even of 20-30°C) of traditional systems; allows lower water consumption and lower temperatures
- **Break-Tank:** the water supply takes place with anti-backflow device
- **Energy Saving:** smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy
- **Sanitization:** cycle dedicated to the sanitization of dishes, it combines optimal time and temperatures (using the calculations of the EN-ISO 15883 standard), ensuring the perfect thermal disinfection of the dishes
- **Models ...LI:** connectable to **APO.LINK** portal via **Ethernet network as standard** - Industry 4.0 - for remote control of appliances.



KE130R



KE70



KE40

DISHWASHERS

TECHNICAL INFORMATION

KE series

	KE4...	KE5...	KE7...	KE8...	KE13...	KE56...
Basket cm	40x40	50x50	50x50	50x50 - 50x60	50x50	50x50 - 50x60
Useful Opening cm	32	28,5	38,5	40	46,5	46,5
Rinse water temperature min - max °C	65 - 80	65 - 80	67 - 88	67 - 88	67 - 88	67 - 88
Water consumption per cycle lt	1,8	2	2	2,5	2	2,5
Baskets/hour	40	40	60	60	65	65
Rinse pump	•	•	•	•	•	•
Soft Start	•	•	•	•		
Washing programs "	90 - 120 - 150	90 - 120 - 150	60 - 90 - 180	60 - 90 - 180	55 - 90 - 180	55 - 90 - 180
Special programs	4	5	5	4	5	5
Continuous washing program	•	•	•	•	•	•
Automatic tank drain function	•	•	•	•	•	•
Blue Water	•	•	•	•	•	•
Energy Saving	•	•	•	•	•	•
Quick Ready	•	•	•	•	•	•
Thermostop function	•	•	•	•	•	•
Atmospheric Boiler	•	•	•	•	•	•
Remote control as standard - connection to the APO.LINK portal - Industry 4.0	• ...LI	• ...LI	• ...LI	• ...LI	• ...LI	• ...LI

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KE4...	40x40	39	30	32	
KE5...	50x50		26	27	
Dishwashers					
KE7...	50x50		35,5	39	4 x GN 1/1
KE8...	50x60		37,5	38 (*)	GN 1/1
Hood dishwashers					
KE13...	50x50		45	45	GN 1/1
KE56...	50x60		45	45	60x40 - GN 1/1

(*) 6 dishes Ø 41 cm with KEBPIN16 basket

Baskets supplied

	 40x40 cm	 50x50 cm	 50x60 cm	 50x50 cm	 50x60 cm	 50x60 cm	
Glass washers							
KE4...	2 x C40KE40						1 x CPP
KE5...				2 x KEBFLA17			1 x CPP
Dishwashers							
KE7...		1 x KEBPIN		1 x KEBFLA17			1 x CPP
KE8...			1 x KE56B1	1 x KEBFLA17			1 x CPP
Hood dishwashers							
KE13...		1 x KEBPIN		1 x KEBFLA17			1 x CPP
KE56...					1 x KE56B2	1 x KE56B3	1 x CPP4

KLE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Bonded double wall



Control panel with soft-touch keys and LED display



Models with continuous softener



Double flow washing pump: 25% more effective



Blue-Water reduced consumption of water/cycle

KLE

Efficiency and simplicity

- Control panel with LED display, soft-touch keys and electronic board
- Sides in stainless steel with bonded double wall, 3 mm gap
- Double wall soft-close door on glass washers and dishwashers
- Single wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, welded basket guides
- AISI 304 stainless steel tank, pressed base, filters made of stainless steel (KLE80 model) or composite material
- Stainless steel distribution arms
- Double flow washing pump, efficient and silent
- Rinse aid dispenser fitted as standard
- ...PD models fitted as standard with drain pump, detergent dispenser, automatic tank drain function and **Blue-Water**
- Models ...A with built-in continuous water softener
- Models **KLE40...** with single-phase power supply
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- Hood models with **atmospheric boiler** and **Break-tank**
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy.



KLE90



KLE50



KLE40

DISHWASHERS

TECHNICAL INFORMATION

KLE series

	KLE40...	KLE50...	KLE80...	KLE90...
Basket cm	40x40	50x50	50x50 - 50x60	50x50
Useful Opening cm	32	36,5	40	45
Rinse water temperature min - max °C	65 - 80	80	80	80
Water consumption per cycle lt	1,8	2,3	2,5	2,3
Baskets/hour	40	40	60	60
Non-return valve	•	•	•	
Washing programs "	90 - 120	90 - 120 - 150	60 - 120 - 150	60 - 120 - 150
Special programs		1	1	1
Continuous washing program		•	•	•
Automatic tank drain function	models ...PD	models ...PD	models ...PD	models ...PD
Blue Water	models ...PD	models ...PD	models ...PD	models ...PD
Energy Saving	•	•	•	•
Single phase supply	•			
Thermostop function	•	•	•	•
Boiler	Pressurized	Pressurized	Pressurized	Atmospheric

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KLE40...	39x39	39	30	30	
Dishwashers					
KLE50...	50x50		32,5	36,5	4 x GN 1/1
KLE80...	50x60		37,5	38 (*)	GN 1/1
Hood dishwashers					
KLE90...	50x50		42,5	44	GN 1/1

(*) 6 dishes Ø 41 cm with KEBPIN16 basket

Baskets supplied

	 40x40 cm	 50x50 cm	 50x60 cm	 50x50 cm	
Glass washers					
KLE40...	2 x C40KNKL4				1 x CPP
Dishwashers					
KLE50...		1 x KEBPIN16		1 x KEBFLA	1 x CPP
KLE80...			1 x KE56B1	1 x KEBFLA	1 x CPP
Hood dishwashers					
KLE90...		1 x KEBPIN16		1 x KEBFLA	1 x CPP

KNE SERIES

GLASS WASHERS - DISHWASHERS - HOOD DISHWASHERS



Single wall



Control panel with soft-touch keys and LED display



Double flow washing pump:
25% more effective



Blue-Water reduced consumption of water/cycle

KNE

Guaranteed hygiene and cleanliness

- Control panel with LED display, soft-touch keys and electronic board
- Sides in stainless steel with single wall
- Double wall door on glass washers and dishwashers
- Single wall hood, handle in stainless steel tube
- Washing chamber in AISI 304 stainless steel, welded basket guides
- AISI 304 stainless steel tank, pressed base, filters in composite material on hood models
- Distribution arms in composite material (glass washers and dishwashers) or in stainless steel (hood dishwashers)
- Double flow washing pump (single flow on KNE35 model)
- Rinse aid dispenser fitted as standard
- ...**PD** models fitted as standard with drain pump, detergent dispenser, automatic tank drain function and **Blue-Water**
- Models ...**M** and **KLE35**... with single-phase power supply
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy.



KNE90



KNE50



KNE35

DISHWASHERS

TECHNICAL INFORMATION

KNE series

	KNE35	KNE40...	KNE50...	KNE85...
Basket cm	35x35	39x39	50x50	50x50
Useful Opening cm	26	32	36,5	45
Rinse water temperature min - max °C	65	65 - 80	80	80
Water consumption per cycle lt	1,8	1,8	2,5	2,5
Baskets/hour	30	30	40	60
Non-return valve	•	•	•	•
Double Flow washing pump		•	•	•
Washing programs "	120	120	90 - 120	60 - 120 - 150
Continuous washing program				•
Self-cleaning program Washing chamber and automatic drain				•
Automatic tank drain function		models ...PD	models ...PD	models ...PD
Blue Water		models ...PD	models ...PD	models ...PD
Energy Saving	•	•	•	•
Single phase supply	•		•	
Thermostop function	•	•	•	•
Boiler	Pressurized	Pressurized	Pressurized	Pressurized

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm	 cm	 cm
Glass washers					
KNE35	35x35	35	24		
KNE40...	39x39	39	30	30	
Dishwashers					
KNE50...	50x50		32,5	36,5	
Hood dishwashers					
KNE85...	50x50		42,5	44	GN 1/1

Baskets supplied

		 50x50 cm	 50x50 cm	
Glass washers				
KNE35	2 x C35KNE35			1 x CPP
KNE40..	2 x C40KNKL4			1 x CPP
Dishwashers				
KNE50...		1 x KEBPIN16	1 x KEBFLA	1 x CPP
Hood dishwashers				
KNE85...		1 x KEBPIN16	1 x KEBFLA	1 x CPP

LPE SERIES

UTENSIL WASHERS



Spaced double wall:
-60% thermal
dispersion



Control panel with
soft-touch keys and
LCD screen or LED
display



Atmospheric boiler
and Break-Tank



Double flow washing
pump: 25% more
effective



Blue-Water reduced
consumption of
water/cycle



Models with heat
recovery

LPE

Clean and shiny crockery

- Control panel with LED display, soft-touch keys and electronic board (LPE202-302-402) or with LED display (LPE70-151)
- Sides in stainless steel with spaced double wall, 10 mm gap
- Double wall door
- Washing chamber in AISI 304 stainless steel
- Fully pressed AISI 304 stainless steel tank, stainless steel integral filters
- Stainless steel distribution arms
- Double flow washing pump
- Drain pump fitted as standard on models LPE202-302-402
- Detergent and rinse aid dispensers fitted as standard
- Models ...HC with heat recovery
- **Self-cleaning program** of the washing chamber
- Models LPE202... - LPE302... - LPE402... with **Quick-Ready**, **Blue-Water** functions, and **atmospheric boiler with Break-Tank**
- **Thermostop**: controls the water temperature in the boiler during the rinsing phase, ensures hygiene and drying of the dishes always at the optimum temperature
- **Energy Saving**: smart reduction of boiler temperature during all waiting times, avoiding unnecessary waste of energy
- **Sanitization**: cycle dedicated to the sanitization of dishes, it combines optimal time and temperatures (using the calculations of the EN-ISO 15883 standard), ensuring the perfect thermal disinfection of the dishes.



LPE151



LPE302



LPE70

UTENSIL WASHER

TECHNICAL INFORMATION

LPE series

	LPE70	LPE151	LPE202...	LPE302...	LPE402...
Basket cm	50x50 - 50x60	55x61	55x61	70x70	132x70
Useful Opening cm	40	85	85	85	85
Rinse water temperature min - max °C	80 - 85	80 - 85	80 - 85	80 - 85	80 - 85
Water consumption per cycle lt	2,5	3	3	4	6
Baskets/hour	30	30	30	30	30
Non-return valve	•	•			
Drain pump and rinse pompe			•	•	•
Soft-Start function	•				
Washing programs "	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360	120 - 240 - 360
Special programs	1	1	1	1	1
Continuous washing program	•	•	•	•	•
Automatic tank drain function			•	•	•
Blue Water			•	•	•
Energy Saving	•	•	•	•	•
Quick Ready			•	•	•
Thermostop function	•	•	•	•	•
Boiler	Pressurized	Pressurized	Atmospheric	Atmospheric	Atmospheric
DELIVERED WITH					
Wire support for trays/objects	1	1	1	1	1

• = Standard

Maximum size of to be washed items

	 cm	 cm	 cm
Utensil washer			
LPE70	50x60	41	GN 1/1 60x40 60x50x39



GLASS WASHER

SERIES COMPARED

	KE SERIES		KLE SERIES		KNE SERIES		
	KE4...	KE5...	KLE40	KLE40PD	KNE35	KNE40	KNE40PD
Control panel							
Basket size cm	40x40	50x50	40x40		35x35	40x40	
Door / hood opening cm	32	28,5	32		26	32	
Max glasses / plates size cm	30/32	26/27	30/30		24/ -	30/30	
Sides construction	spaced double wall		bonded double wall sides		single wall		
Door / hood construction	double wall		double wall		double wall		
Productivity baskets / hour	40		40		30		
Tank	fully pressed		pressed bottom		pressed bottom		
Tank filters	stainless steel		composite		optional		
Basket guides	pressed		pressed		welded		
Boiler type	atmospheric		pressurized		pressurized		
Boiler capacity lt	8	6	8		7	8	8
Atmospheric boiler with break tank and rinse pump	✓		✗		✗		
Power wash pump W	200	470	200		150	200	
Pump type	double flow		double flow		single flow	double flow	
Rinse water consumption (approx.)	1,8	2	1,8		1,8		
Upper wash arms lt/cycle	composite		composite		✗	composite	
Lower wash arms	stainless steel		stainless steel		composite		
Upper rinse arms and nozzles	composite		composite		composite		
Lower rinse arms (nozzles)	stainless steel (stainless steel)		stainless steel (composite)		composite		
Type of discharge	Automatic		Overflow	Automatic	Overflow		Automatic
Drain pump	✓		optional	✓	optional		✓
Rinse aid dispenser	✓		✓		✓		
Detergent dispenser	✓		optional	✓	optional		✓
Connection to APO.LINK portal as standard - Industry 4.0	✓ ...LI models		✗		✗		
Sound pressure db(A)	54,3	59	53,4		48,3	53,7	53,7
Self-Cleaning Program	✓		✓		✗		✓
Fast discharge program	✓		✗	✓	✗		✓
Compatible for osmosis systems	✓		✗		✗		

DISHWASHER

SERIES COMPARED

	KE SERIES	KLE SERIES		KNE SERIES	
	KE7...	KLE50	KLE50PD	KNE50	KNE50PD
Control panel					
Basket size cm	50x50	50x50		50x50	
Door / hood opening cm	38,5	36,5		36,5	
Max glasses / plates size cm	35,5/39	32,5/36,5		32,5/36,5	
Sides construction	spaced double wall	bonded double wall sides		single wall	
Door / hood construction	double wall	double wall		double wall	
Productivity baskets / hour	60	40		40	
Tank	fully pressed	pressed bottom		pressed bottom	
Tank filters	stainless steel	composite		optional	
Basket guides	pressed	pressed		welded	
Boiler type	atmospheric	pressurized		pressurized	
Boiler capacity lt	15	20		20	
Atmospheric boiler with break tank and rinse pump	✓	✗		✗	
Power wash pump W	500	500		500	
Pump type	double flow	double flow		double flow	
Rinse water consumption (approx.)	2	2,3		2,5	
Upper wash arms lt/cycle	composite			composite	
Lower wash arms	stainless steel	stainless steel		composite	
Upper rinse arms and nozzles	composite	composite		composite	
Lower rinse arms (nozzles)	stainless steel (stainless steel)	stainless steel (composite)		composite	
Type of discharge	Automatic	Overflow	Automatic	Overflow	Automatic
Drain pump	✓	optional	✓	optional	✓
Rinse aid dispenser	✓		✓		✓
Detergent dispenser	✓	optional	✓	optional	✓
Connection to APO.LINK portal as standard - Industry 4.0	✓ ...LI models	✗		✗	
Sound pressure db(A)	59	59,3		59,6	
Self-Cleaning Program	✓		✓	✗	✓
Fast discharge program	✓	✗	✓	✗	✓
Compatible for osmosis systems	✓	✗		✗	



DISHWASHER ON FRAME

SERIES COMPARED

	KE SERIES		KLE SERIES	
	KE8...		KLE80	KLE80PD
Control panel				
Basket size cm	50x60 - 50x50		50x60 - 50x50	
Door / hood opening cm	40		40	
Max glasses / plates size cm	37,5/41		37,5/41	
Sides construction	spaced double wall		bonded double wall sides	
Door / hood construction	double wall		double wall	
Productivity baskets / hour	60		60	
Tank	pressed bottom		pressed bottom	
Tank filters	stainless steel		stainless steel	
Basket guides	pressed		pressed	
Boiler type	atmospheric		pressurized	
Boiler capacity lt	22		22	
Atmospheric boiler with break tank and rinse pump	✓		✗	
Power wash pump W	700		700	
Pump type	double flow		double flow	
Rinse water consumption (approx.)	2,5		2,5	
Upper wash arms lt/cycle	composite with 3 spokes		composite with 3 spokes	
Lower wash arms	stainless steel		stainless steel	
Upper rinse arms and nozzles	composite with 3 spokes		composite with 3 spokes	
Lower rinse arms (nozzles)	stainless steel (stainless steel)		stainless steel (composite)	
Type of discharge	Automatic		Overflow	Automatic
Drain pump	✓		optional	✓
Rinse aid dispenser	✓		✓	
Detergent dispenser	✓		optional	✓
Connection to APO.LINK portal as standard - Industry 4.0	✓ ...LI models		✗	
Sound pressure db(A)	59,1		60	
Self-Cleaning Program	✓		✓	
Fast discharge program	✓		✗	✓
Compatible for osmosis systems	✓		✗	

HOOD DISHWASHER

SERIES COMPARED

	KE SERIES	KLE SERIES		KNE SERIES	
	KE13...	KLE90	KLE90PD	KNE85	KNE85PD
Control panel					
Basket size cm	50x50	50x50		50x50	
Door / hood opening cm	46,5	45		45	
Max glasses / plates size cm	45/45	42,5/44		42,5/44	
Sides construction	spaced double wall	bonded double wall sides		single wall	
Door / hood construction	double wall	single wall		single wall	
Productivity baskets / hour	65	60		60	
Tank	fully pressed	fully pressed		fully pressed	
Tank filters	stainless steel	composite		composite	
Basket guides	steel wired - hinged	steel wired - hinged		steel wired - hinged	
Boiler type	atmospheric	atmospheric		pressurized	
Boiler capacity lt	22	20		15	
Atmospheric boiler with break tank and rinse pump	✓	✓		✗	
Power wash pump W	700	700		500	
Pump type	double flow	double flow		double flow	
Rinse water consumption (approx.)	2	2,3		2,5	
Upper wash arms lt/cycle	stainless steel	stainless steel		stainless steel	
Lower wash arms	stainless steel	stainless steel		stainless steel	
Upper rinse arms and nozzles	stainless steel (stainless steel)	stainless steel (composite)		stainless steel (composite)	
Lower rinse arms (nozzles)	stainless steel (stainless steel)	stainless steel (composite)		stainless steel (composite)	
Type of discharge	Automatic	Overflow	Automatic	Overflow	
Drain pump	✓	optional	✓	optional	✓
Rinse aid dispenser	✓	✓		✓	
Detergent dispenser	✓	optional	✓	optional	✓
Connection to APO.LINK portal as standard - Industry 4.0	✓ ...LI models	✗		✗	
Sound pressure db(A)	58,6	60,4		62,2	
Self-Cleaning Program	✓	✓		✓	
Fast discharge program	✓	✓		✓	
Compatible for osmosis systems	✓*	✓		✗	

 * with special heat recovery unit



DISHWASHERS KE SERIES

GLASS-WASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in detergent and rinse aid dispensers. Built-in drain pump. Soft-touch control panel with LCD screen and electronic board. Delivered with: 2 flat baskets and 1 cutlery insert. Models ...LI: connectable as standard to

the portal the APO.LINK – Industry 4.0 – for the remote control (real-time, HACCP data export, data log view, KPI).



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION				
	KE40	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM	46,6x55,6x69,5	3,4		230V 1N~ / 50Hz
	KE50	BUILT-IN GLASS WASHER 40 BASKETS/H BASKET 50x50 CM	60x60x72	5,4		400V 3N~ / 50Hz
	KE4LI	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM	46,6x55,6x69,5	3,4		230V 1N~ / 50Hz
	KE5LI	BUILT-IN GLASS WASHER 40 BASKETS/H BASKET 50x50 CM	60x60x72	5,4		400V 3N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	C40KE40	BASKET 40x40 CM FOR KE40	40x40x15			
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0			
	AKE40	ADAPTER FOR ROUND BASKET KE40	40x50x2			
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	K3KE40	BASKET FOR GLASSES Ø 11 CM 3 ROWS FOR KE40	38,5x38,5x17			

ACCESSORIES

	MOD.	DESCRIPTION				
	K4KE40	BASKET FOR GLASSES Ø 8.5 CM 3 ROWS FOR KE40	38,5x38,5x17			
	CPP	CUTLERY TRAY FOR BASKET	10x22x13			
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35			
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560	15x45x45,3	0,2	230V 1N~ / 50Hz	
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)	50x50x20			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			

DISHWASHERS KE SERIES

DISHWASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in detergent and rinse aid dispensers. Built-in drain pump. Models ...A equipped with softener. Soft-touch control panel with LCD screen and electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery

insert. Models ...LI: connectable as standard to the portal the APO.LINK – Industry 4.0 – for the remote control (real-time, HACCP data export, data log view, KPI).



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

	MOD.	DESCRIPTION				
	KE70M	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE	60x60x82	3,5		230V 1N~ / 240V 1N~ / 50Hz
	KE70MA	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE WITH SOFTENER	60x60x82	3,5		230V 1N~ / 240V 1N~ / 50Hz
	KE70	DISHWASHER 60 BASKETS/H BASKET 50x50 CM	60x60x82	5,4		400V 3N~ / 50Hz
	KE70A	DISHWASHER 60 BASKETS/H BASKET 50x50 CM WITH SOFTENER	60x60x82	5,4		400V 3N~ / 50Hz
	KE80	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM	60x70x129	6,7		400V 3N~ / 50Hz
	KE7MLI	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE	60x60x82	3,5		230V 1N~ / 50Hz
	KE7MALI	DISHWASHER 60 BASKETS/H BASKET 50x50 CM SINGLE PHASE WITH SOFTENER	60x60x82	3,5		230V 1N~ / 50Hz
	KE7LI	DISHWASHER 60 BASKETS/H BASKET 50x50 CM	60x60x82	5,4		400V 3N~ / 50Hz
	KE7ALI	DISHWASHER 60 BASKETS/H BASKET 50x50 CM WITH SOFTENER	60x60x82	5,4		400V 3N~ / 50Hz
	KE8LI	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM	60x70x129	6,7		400V 3N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES Ø 38 CM	50x50x10			
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10			
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10			
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10			
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2			
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			
	KETLC70	CLOSED STAND FOR KE70	57,5x56,6x45,4			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560	15x45x45,3	0,2	230V 1N~ / 50Hz	
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)	50x50x20			

DISHWASHERS KE SERIES

HOOD DISHWASHERS

Structure in stainless steel, SPACED DOUBLE WALL sides, DOUBLE WALL hood, washing arms in stainless steel. Built-in detergent and rinse aid dispensers. Built-in drain pump. Models ...A equipped with softener. ... R models equipped with heat recovery unit. Soft-touch control panel with LCD screen and electronic board. Double-wall hood in

AISI 304 stainless steel, handle for lifting. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert. In case of supply with OSMOSIS treated water, there is a surcharge for the model equipped with heat recovery unit, contact our sales offices. Models ...LI: connectable as standard to the portal the APO.LINK – Industry 4.0 – for the remote control (real-

time, HACCP data export, data log view, KPI).



...LI models: connectable to **APO.LINK** portal via Ethernet network as standard - **Industry 4.0** - for real time control of appliances and export and display of data log and process indicators.

MOD.	DESCRIPTION				
	KE130	HOOD DISHWASHER 65 BASKETS/H 50x50 CM	72x84x156	8,7	400V 3N~/ 50Hz
	KE130A	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH SOFTENER	72x84x156	8,7	400V 3N~/ 50Hz
	KE560	HOOD DISHWASHER 65 BASKETS/H 50x60 CM	79x84x156	11	400V 3N~/ 50Hz
	KE560A	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH SOFTENER	79x84x156	11	400V 3N~/ 50Hz
	KE130R	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY	72x84x227	8,7	400V 3N~/ 50Hz
	KE130RA	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY AND SOFTENER	72x84x227	8,7	400V 3N~/ 50Hz
	KE560R	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY	79x84x227	11	400V 3N~/ 50Hz
	KE560RA	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY AND SOFTENER	79x84x227	11	400V 3N~/ 50Hz
 	KE13LI	HOOD DISHWASHER 65 BASKETS/H 50x50 CM	72x84x156	8,7	400V 3N~/ 50Hz
	KE13ALI	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH SOFTENER	72x84x156	8,7	400V 3N~/ 50Hz
	KE56LI	HOOD DISHWASHER 65 BASKETS/H 50x60 CM	79x84x156	11	400V 3N~/ 50Hz
	KE56ALI	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH SOFTENER	79x84x156	11	400V 3N~/ 50Hz
 	KE13RLI	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY	72x84x227	8,7	400V 3N~/ 50Hz
	KE13RALI	HOOD DISHWASHER 65 BASKETS/H 50x50 CM WITH HEAT RECOVERY AND SOFTENER	72x84x227	8,7	400V 3N~/ 50Hz
	KE56RLI	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY	79x84x227	11	400V 3N~/ 50Hz
	KE56RALI	HOOD DISHWASHER 65 BASKETS/H 50x60 CM WITH HEAT RECOVERY AND SOFTENER	79x84x227	11	400V 3N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES Ø 38 CM	50x50x10			
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10			
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10			
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10			
	CPP4	4-COMPARTMENT CUTLERY INSERT	21,7x21,7x13,4			
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560	15x45x45,3	0,2	230V 1N~ / 50Hz	
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)	50x50x20			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			

ACCESSORIES

	MOD.	DESCRIPTION	   
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18
	DE	REMOVABLE SHOWER HEAD	5x23x32

ACCESSORIES

	MOD.	DESCRIPTION	   
	DF	FIX SHOWER	12x40x105
	DFM	FIX WALL SHOWER	16x40x98
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5

DISHWASHERS KLE SERIES

GLASS-WASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 2 flat baskets and 1 cutlery insert.

	MOD.	DESCRIPTION				
	KLE40	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM	43,6x53,5x67	3,4		230V 1N~ / 50Hz
	KLE40PD	GLASS WASHER 40 BASKETS/H BASKET 40x40 CM WITH DRAIN PUMP	43,6x53,5x67	3,4		230V 1N~ / 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21			
	PS3540	DRAIN PUMP KIT KNE35-KNE40-KLE40	38x38x20			
	C40KNKL4	BASKET 40x40 CM FOR KNE40-KLE40 MODEL	39x39x15			
	K3KNKL40	BASKET FOR GLASSES Ø 11 CM 3 ROWS KNE40-KLE40	38,5x38,5x17			
	K4KNKL40	BASKET FOR GLASSES Ø 11 CM 4 ROWS KNE40-KLE40	38,5x38,5x17			
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0			
	AKNKL40	ADAPTER FOR ROUND BASKET Ø 40 CM KNE40-KLE40	43x43x2			
	CPP	CUTLERY TRAY FOR BASKET	10x22x13			
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35			

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			

DISHWASHERS KLE SERIES

DISHWASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, DOUBLE WALL door, washing arms in stainless steel, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert.

	MOD.	DESCRIPTION				
	KLE50	DISHWASHER 40 BASKETS/H BASKET 50x50 CM	57,5x60,5x82	6,5		400V 3N~ / 50Hz
	KLE50PD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM WITH DRAIN PUMP	57,5x60,5x82	6,5		400V 3N~ / 50Hz
	KLE80	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM	57,5x70x129	6,7		400V 3N~ / 50Hz
	KLE80PD	DISHWASHER 60 BASKETS/H BASKET 50x50 - 50x60 CM WITH DRAIN PUMP	57,5x70x129	6,7		400V 3N~ / 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21			
	PS50	DRAIN PUMP KIT KNE50/KLE50-80	30x15x10			
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			

ACCESSORIES

	MOD.	DESCRIPTION	   
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10
	KE56B1	BASKET 50X60 CM 22 DISHES Ø 29 CM FOR KLE80 / KE80-560	50x60x10
	KE56B2	BASKET 50x60 CM FLAT FOR KLE80/KE80-560	50x60x10
	KE56B3	BASKET 50x60 CM DISHES/TRAYS FOR KLE80/KE80-560	50x60x10
	CPP	CUTLERY TRAY FOR BASKET	10x22x13
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2
	TA50	OPEN STAND FOR KNE50-KLE50	57,6x55,6x37,4
	TC50	CLOSED STAND FOR KNE50-KLE50	57,5x56,6x38,9
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30

DISHWASHERS KLE SERIES

HOOD DISHWASHERS

Structure in stainless steel, BONDED DOUBLE WALL sides, SINGLE WALL hood, washing arms in stainless steel. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert.

	MOD.	DESCRIPTION				
	KLE90	HOOD DISHWASHER 60 BASKETS/H 50x50 CM	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz
	KLE90PD	HOOD DISHWASHER 60 BASKETS/H 50x50 CM WITH DRAIN PUMP	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz
	KLE90PDA	HOOD DISHWASHER 60 BASKETS/H 50x50 CM WITH DRAIN PUMP AND SOFTENER	72,4x81,8x152,9	8,7		400V 3N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DD8590	DETERGENT DISPENSER KIT KNE85-KLE90 DISHWASHER	15x10x5			
	PS8590	DRAIN PUMP KIT KNE85-KLE90	50x50x20			
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10			
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			
	DOI140	REVERSE OSMOSIS DEVICE 140 L/h KLE90/KE40-70-80-130-560	15x45x45,3	0,2		230V 1N~ / 50Hz
	FCOI140	CARBON FILTERS FOR OSMOSIS DEVICE 140L/H (6PCS)	50x50x20			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85			
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85			
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85			
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85			
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85			
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85			
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85			
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85			
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85			
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85			
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85			
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85			
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85			
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85			

ACCESSORIES

	MOD.	DESCRIPTION	   
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18
	DE	REMOVABLE SHOWER HEAD	5x23x32
	DF	FIX SHOWER	12x40x105
	DFM	FIX WALL SHOWER	16x40x98
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5

DISHWASHERS KNE SERIES

GLASS-WASHERS

Stainless steel structure, SINGLE WALL sides, DOUBLE WALL door, washing arms in composite material, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 2 flat baskets and 1 cutlery insert.

	MOD.	DESCRIPTION				
	KNE35	GLASS WASHER 30 BASKETS/H BASKET 35x35 CM	40,1x49x59,5	3,4		230V 1N~ / 50Hz
	KNE40	GLASS WASHER 30 BASKETS/H BASKET 40x40 CM	43,6x53,5x67	3,4		230V 1N~ / 50Hz
	KNE40PD	GLASS WASHER 30 BASKETS/H BASKET 40x40 CM WITH DRAIN PUMP	43,6x53,5x67	3,4		230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21			
	PS3540	DRAIN PUMP KIT KNE35-KNE40-KLE40	38x38x20			
	C35KNE35	BASKET 35X35 CM KNE35	35x35x12			
	C40KNKL4	BASKET 40X40 CM FOR KNE40 -KLE40	39x39x15			
	K3KNKL40	BASKET FOR GLASSES Ø 11 CM 3 ROWS FOR KNE40-KLE40	38,5x38,5x17			
	K4KNKL40	BASKET FOR GLASSES Ø 11 CM 4 ROWS KNE40-KLE40	38,5x38,5x17			
	KT35	ROUND BASKET Ø 35 CM FOR KNE35	35x16x0			
	KT40	ROUND BASKET Ø 40 CM FOR KNE40/KLE40/KE40	39x17,5x0			
	AKN35	ADAPTER FOR ROUND BASKET KNE35	30x30x1			
	AKNKL40	ADAPTER FOR ROUND BASKET KNE40 - KLE40	43x43x2			

ACCESSORIES

	MOD.	DESCRIPTION				
	CPP	CUTLERY TRAY FOR BASKET	10x22x13			
	IP13	INSERT 13 SAUCERS PER BASKET	23x23x35			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			

DISHWASHERS KNE SERIES

DISHWASHERS

Stainless steel structure, SINGLE WALL sides, DOUBLE WALL door, washing arms in composite material, welded basket runners. Built-in rinse aid dispensers. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert.

	MOD.	DESCRIPTION				
	KNE50	DISHWASHER 40 BASKETS/H BASKET 50x50 CM	57,5x60,5x82	5,4		400V 3N~/ 50Hz
	KNE50PD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM WITH DRAIN PUMP	57,5x60,5x82	5,4		400V 3N~/ 50Hz
	KNE50M	DISHWASHER 40 BASKETS/H BASKET 50x50 CM SINGLE PHASE	57,5x60,5x82	3,5		230V 1N~/ 50Hz
	KNE50MPD	DISHWASHER 40 BASKETS/H BASKET 50x50 CM SINGLE PHASE WITH DRAIN PUMP	57,5x60,5x82	3,5		230V 1N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	DDKNEKLE	DETERGENT DISPENSER KIT KNE35-40-50/KLE40-50-80	7x13x21			
	PS50	DRAIN PUMP KIT KNE50/KLE50-80	30x15x10			
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10			
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			
	CPP	CUTLERY TRAY FOR BASKET	10x22x13			

ACCESSORIES

	MOD.	DESCRIPTION	   
	TA50	OPEN STAND FOR KNE50/KLE50	57,6x55,6x37,4
	TC50	CLOSED STAND FOR KNE50-KLE50	57,5x56,6x38,9
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30

DISHWASHERS KNE SERIES

HOOD DISHWASHERS

Stainless steel structure, SINGLE WALL sides, SINGLE WALL hood, washing arms in stainless steel. Built-in rinse aid dispenser. Model ... PD: built-in detergent dispenser and drain pump. Soft-touch control panel with LCD screen, electronic board. Double-wall hood in AISI 304 stainless steel, handle for lifting. Delivered with: 1 flat basket, 1 plate basket, 1 cutlery insert.

	MOD.	DESCRIPTION				
	KNE85	HOOD DISHWASHER 60 BASKETS/H	72,4x81,8x152,9	8,5		400V 3N~/ 50Hz
	KNE85PD	HOOD DISHWASHER 60 BASKETS/H WITH DRAIN PUMP	72,4x81,8x152,9	8,5		400V 3N~/ 50Hz
ACCESSORIES						
	MOD.	DESCRIPTION				
	DD8590	DETERGENT DISPENSER KIT KNE85-KLE90	15x10x5			
	PS8590	DRAIN PUMP KIT KNE85-KLE90	50x50x20			
	KEBFLA	BASKET 50x50 CM FLAT	50x50x10			
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5			
	KEBPIN16	BASKET 50X50 CM FOR 16 DISHES Ø 24 CM	50x50x10			
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10			
	K938	BASKET 50x50 CM FOR 9 PIZZA DISHES 38 CM	50x50x10			
	KEBEUR4	BASKET 50X50 CM FOR 4 TRAYS 53x37 CM	50x50x10			
	KEBEUR	BASKET 50X50 CM FOR 6 TRAYS 53x37 CM	50x50x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			
	KETEU70	LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER	70x57,5x85			
	KETEU706	EXIT TABLE 90° FOR 50X60 CM BASKET	70x67,5x85			
	KET07AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85			
	KET08AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85			
	KET12AS	LEFT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85			
	KET07AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	70x71,5x85			
	KET08AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	80x71,5x85			
	KET12AD	RIGHT LOAD-UNLOAD TABLE WITH REAR SPLASHBACK	120x71,5x85			
	KETP07S	PRE-WASH LEFT SIDE TABLE, BOWL ON THE RIGHT	70x71,5x85			
	KETP12S	LEFT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85			
	KETP12FS	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE LEFT	120x71,5x85			
	KETP15FS	LEFT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85			
	KETP07D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	70x71,5x85			
	KETP12D	RIGHT SIDE PRE-WASH TABLE WITH BOWL	120x71,5x85			
	KETP12FD	PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT	120x71,5x85			
	KETP15FD	RIGHT PRE-WASH LATERAL TABLE WITH SINK AND HOLE	150x71,5x85			

ACCESSORIES

	MOD.	DESCRIPTION	   
	KETCHS	LEFT SIDE-LOCKING	64x8,5x18
	KETCHD	RIGHT SIDE-LOCKING	60x8,5x18
	DE	REMOVABLE SHOWER HEAD	5x23x32
	DF	FIX SHOWER	12x40x105
	DFM	FIX WALL SHOWER	16x40x98
	PCR40	MOBILE REFUSE BIN WITH LID 50 LITERS	40x40x60,5
	PCR70	MOBILE REFUSE BIN WITH LID 75 LITERS	45x45x60,5

UTENSILWASHERS LPE SERIES

UTENSILWASHER

SPACED DOUBLE WALL stainless steel structure, DOUBLE WALL door, stainless steel washing arms. Built-in detergent and rinse aid dispensers. Models...

202-302-402 equipped with drain and rinse pump. ... HC models equipped with heat recovery unit. Soft-touch control panel with LED keys, electronic board (models LPE70-151). Soft-touch control

panel with LCD screen and electronic board (models LPE202-302-402).

Delivered with: 1 steel wire basket. In case of supply with OSMOSIS treated water, there is a surcharge for the model equipped with heat recovery unit, contact our sales offices.

	MOD.	DESCRIPTION				
	LPE70	UNDERCOUNTER UTENSILWASHER 30 BASKETS/H 50x60 CM	60x70x85	6,7		400V 3N~ / 50Hz
	LPE151	UTENSILWASHER 30 BASKETS/H 55x61 CM	72x78x224,3	7,5		400V 3N~ / 50Hz
	LPE202	UTENSILWASHER 30 BASKETS/H 55x61 CM	72x78x224,3	7,5		400V 3N~ / 50Hz
	LPE302	UTENSILWASHER 30 BASKETS/H 70x70 CM	85,3x85,7x227,4	10,7		400V 3N~ / 50Hz
	LPE402	UTENSILWASHER 30 BASKETS/H 132x70 CM	135x85,7x227,4	15,9		400V 3N~ / 50Hz
	LPE202HC	UTENSILWASHER 30 BASKETS/H 55x61 CM WITH HEAT RECOVERY	72x78x224,3	7,5		400V 3N~ / 50Hz
	LPE302HC	UTENSILWASHER 30 BASKETS/H 70x70 CM WITH HEAT RECOVERY	85,3x85,7x227,4	10,7		400V 3N~ / 50Hz
	LPE402HC	UTENSILWASHER 30 BASKETS/H 132x70 CM WITH HEAT RECOVERY	135x85,7x227,4	15,9		400V 3N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	GPC80	BASKET HOLDER GRID FOR KLE80/KE80/LPE70	50x60x2			
	I2GN11	STAINLESS STEEL INSERT FOR 2 GN 1/1 CONTAINERS H 10 - 15 - 20 CM	50x50x52			
	I3GN11	STAINLESS STEEL INSERT FOR 3 GN 1/1 CONTAINERS H 10 CM	50x50x51			
	KEBSKT	STAINLESS STEEL INSERT FOR 5 TRAYS H 6.5 CM MAX	50x50x10			
	I8T	STAINLESS STEEL INSERT FOR 8 TRAYS H 4 CM	50x50x30			
	IIMB	STAINLESS STEEL INSERT FOR FUNNELS AND SAC A POCHE	8x8x10			

ACCESSORIES

	MOD.	DESCRIPTION				
	KEBSKU	CONTAINER FOR CUTLERY AND UTENSILS	15x15x25			
	KELEV	LEVEL SWITCH KIT FOR DETERGENT TANKS	10x10x30			

DISHWASHER ACCESSORIES

BASKETS

Baskets made of polypropylene or plastic-coated wire, for plates and glasses.
Dimension (WxD) cm 50x50.

ACCESSORIES

	MOD.	DESCRIPTION				
	BC1613	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 13 CM	50x50x13			
	BC1616	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 16.5 CM	50x50x16,5			
	BC1621	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 21 CM	50x50x21			
	BC1616I	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 16.5 CM INCLINED BOTTOM	50x50x16,5			
	BC1621I	BASKET 50x50 GLASSES NR. 16 Ø 11.3 CM - H 21 CM INCLINED BOTTOM	50x50x21			
	BC2513	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 13 CM	50x50x13			
	BC2516	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 16.5 CM	50x50x16,5			
	BC2521	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 21 CM	50x50x21			
	BC2516I	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 16.5 CM INCLINED BOTTOM	50x50x16,5			
	BC2521I	BASKET 50x50 GLASSES NR. 25 Ø 9 CM - H 21 CM INCLINED BOTTOM	50x50x21			
	BC3613	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 13 CM	50x50x13			
	BC3616	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 16.5 CM	50x50x16,5			
	BC3621	BASKET 50x50 GLASSES NR. 36 Ø 7.3 CM - H 21 CM	50x50x21			
	BC4913	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 13 CM	50x50x13			
	BC4916	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 16.5 CM	50x50x16,5			
	BC4921	BASKET 50x50 GLASSES NR. 49 Ø 6.3 CM - H 21 CM	50x50x21			

ACCESSORIES

	MOD.	DESCRIPTION	   
	K411	BASKET 50x50 4 ROWS GLASSES Ø CM 11 INCLINED BOTTOM - IN PLASTIC-COATED WIRE	50x50x17
	K58	BASKET 50x50 5 ROWS GLASSES Ø CM 8 INCLINED BOTTOM - IN PLASTIC-COATED WIRE	50x50x17
	K5050P	BASKET 50x50 FLAT IN PLASTIC-COATED WIRE	50x50x0
	K5050PV	BASKET 50x50 FLAT IN PLASTIC-COATED WIRE DISHES / PIZZA / TRAYS	50x50x0
	CPP	CUTLERY TRAY FOR BASKET	10x22x13
	CPP4	4-COMPARTMENT CUTLERY INSERT	21,7x21,7x13,4
	CPC	TROLLEY FOR BASKETS	63,9x75,5x90

BASKET CONVEYOR DISHWASHERS

Efficiency, productivity and speed equals great results

Angelo Po presents its range of basket conveyor dishwashers: excellent performance, quality materials and high-level construction solutions to meet the most challenging needs of the catering industry.

The basket conveyor dishwashers are made of AISI 304 stainless steel with a double wall spaced by a 10 mm air gap which ensures less thermal and acoustic

dispersion in the environment, maximizes the effectiveness of the installed power and optimizes water and detergent consumption.

The range consists of single and triple rinse models, with corner versions, completed with straight or corner drying modules, steam extraction, heat recovery units as well as a wide choice of sorting tables and roller conveyors (straight or

curved) to create efficient washing boxes that meet the customer's needs.

What's more, to meet the demand for remote control of appliances, models are ready for connection to the **APO.LINK portal**. Contact us for more information about how to access **Industry 4.0** tax breaks for the Italian market and availability of the APO.LINK portal for all other countries.



TE SERIES

BASKET CONVEYOR DISHWASHER



Spaced double wall:
-60% thermal dispersion



Control panel with soft-touch keys and LED display



Double flow washing pump: 25% more effective



Flexibility: from 60 to 320 baskets / h, for various objects



APO.LINK
Connectivity



Reduced operating costs: starting from 0.8 liters of water per basket and optimized installed power

TE

For great results

- Control panel with LED display, soft-touch keys and electronic board
- Construction in stainless steel with double wall spaced by a gap of 10 mm
- Insulated and counterbalanced double-skinned doors for each module
- Fully pressed tanks made of AISI 304 stainless steel
- Integral filters in AISI 304 stainless steel on the tanks
- Useful height of entry / exit: 45 cm
- Useful width of entry / exit: 54 cm
- Stainless steel washing arms with 12 nozzles each
- Double flow washing pump, efficient consumption and silent
- Rinse pump and break tank to ensure constant performance and reduce water consumption (except TE120-TE210 models)
- **Optimization of energy consumption:**
 - during stand-by periods, unnecessary electrical connections are switched off; the machine resumes the washing program when the basket is inserted
 - the electricity consumption adapts to the dragging speed of the baskets
- rinsing stops when no basket is present, avoiding water, energy and cleaning product waste
- water consumption is variable according to the basket speed
- Models with triple rinse: the water from the final rinse is partly used for the pre-rinse and partly for a rinse in the washing area
- Model TE120D / S: reversible on site
- Basket dragging system with double side rail guide, central area of the basket completely free for the water flow
- Accessories: basket stopper microswitch, in-line or corner drying unit, steam suction unit, heat recovery unit, heat pump, as well as tables and roller conveyors to make a complete washing box
- Connectable to **APO.LINK portal** via Ethernet network as standard - **Industry 4.0** - for remote control of appliances (starting from 15/04/2024).

Optimum washing results, the long life of all components and minimal consumption of detergents and surfactants are ensured if the dishwashers are fed with hot water with hardness of 2-8°F and pressure of 200-400 kPa.



TE160D



TE2703AS

TE SERIES CONFIGURATIONS

Pre-wash

Corner pre-wash

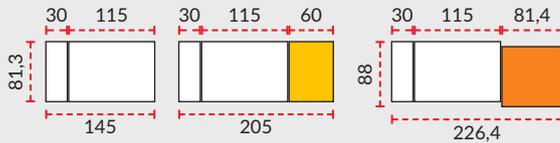
Drying unit (accessory)

Corner drying unit (accessory)

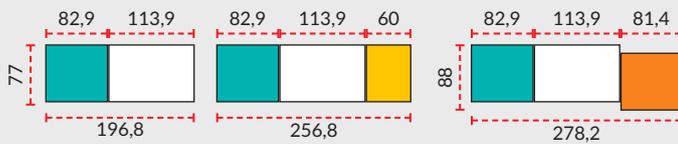
TE120...



TE160...



TE210...



TE210A...



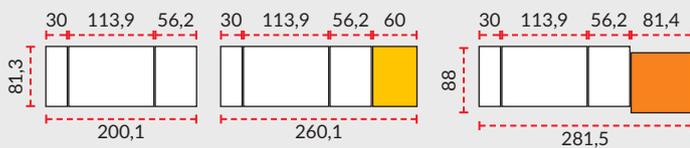
TE270...



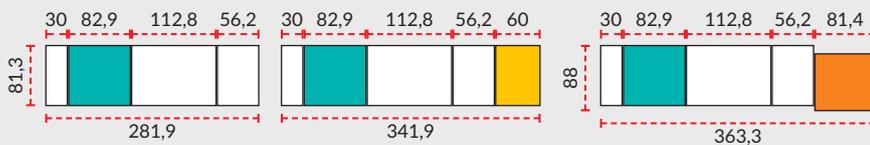
TE270A...



TE2003...



TE2703...



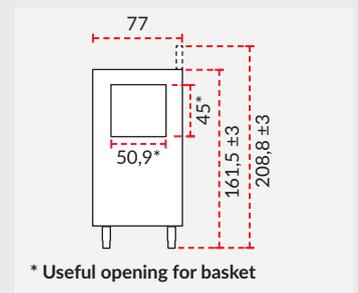
TE2703A...



TE3203...



TE3203A...



TE SERIES CONTROL PANEL

- The SOFT-TOUCH keys with LED display can also be used with gloves on.
- On / off button.
- Tank and boiler temperature display / adjustment.
- Set temperature reached light.
- Washing program start button.
- Tank filling light.
- Basket feed speed selection.
- Stopper micro switch light.



TECHNICAL INFORMATION

		SINGLE RINSE				TRIPLE RINSE		
		TE120...	TE210...	TE160...	TE270...	TE2003...	TE2703...	TE3203...
Productivity	1st speed	120	210	160	270	200	270	320
	2nd speed	60	110	120	200	150	200	250
	3rd speed			60	135	95	140	160
	4th speed			80	110	95	140	160
Water consumption during rinsing	1st speed	150	300	220	320	160	220	320
	2nd speed	150	300	170	240	130	160	250
	3rd speed			170	240	130	160	250
	4th speed			220	320	160	220	320
Water consumption during rinsing	1st speed	1,3	1,4	1,4	1,2	0,8	0,8	1
	2nd speed	2,5	2,7	1,4	1,2	0,9	0,8	1
	3rd speed			2,8	2,2	1,4	1,1	1,5
	4th speed			2,7	2,5	1,7	1,6	2
Absorption	with hot water	22	30	23,2	30,2	21	25	38
	with hot water + RCTE recovery unit	24,7	37,7	26,9	37,9	25,1	28,6	47,1
	with cold water + RCTE3 recovery unit					23,6	27,1	45,6
	with cold water	28,5	45	32,7	45,2	29	34,4	52,4

TE SERIES

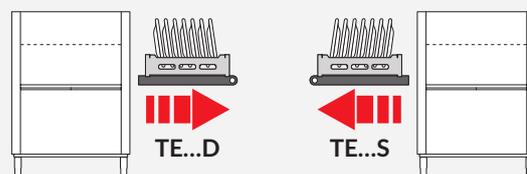
TECHNICAL INFORMATION



		SINGLE RINSE				TRIPLE RINSE		
		TE120...	TE210...	TE160...	TE270...	TE2003...	TE2703...	TE3203...
Phases	Pre-wash		•		•		•	•
	1st wash	•	•	•	•	•	•	•
	2nd wash							•
	Rinse	•	•	•	•	•	•	•
Pre-wash	Tank capacity	lt	70		70		70	70
	Pump power	kW	1,5		1,5		1,5	1,5
1st wash	Tank capacity	lt	70	70	70	70	70	70
	Electrical resistance	kW	10,5	10,5	10,5	10,5	10,5	10,5
	Pump power	kW	1,5	1,5	1,5	1,5	1,5	1,5
	Water temperature							
	1st speed	°C	60	60	63	63	63	63
	2nd speed	°C	60	60	60	60	60	60
3rd speed	°C				63	63	63	
4th speed	°C				60	60	60	
2nd wash	Tank capacity	lt						70
	Electrical resistance	kW						10,5
	Pump power	kW						1,5
	Water temperature							
	1st speed	°C						63
	2nd speed	°C						60
3rd speed	°C						63	
4th speed	°C						60	
Rinse	Boiler capacity	lt	17	17	17	17	17	17
	Pump power	kW			0,2	0,2	0,2	0,2
	Water temperature							
	1st speed	°C	82	82	82	82	82	82
	2nd speed	°C	82	82	82	82	82	82
	3rd speed	°C				82	82	82
4th speed	°C				65	65	65	

Baskets supplied

TE...	 50x50 cm	 50x50 cm	
TE...	1 x KEBPIN	1 x KEBFLA17	1 x CPP



TE...D: basket forward, from left to right
TE...S: basket forward, from right to left

CONVEYOR BASKET TUNNEL DISHWASHERS TE SERIES

SINGLE RINSE

AISI 304 stainless steel with spaced double wall sides construction, double-skinned insulated and counterbalanced doors, fully pressed tanks, integral stainless steel filters on the tanks. SINGLE rinse. Models... S: basket EXIT on the LEFT. Models... D: basket EXIT to the

RIGHT. The appliances are designed for hot water supply; the power consumption figure in kW refers to appliances with hot water supply. Connectable as standard to the portal the APO.LINK - Industry 4.0 - for remote control (real-time, HACCP data export, data log view, KPI).

	MOD.	DESCRIPTION				
	TE120S	BASKET CONVEYOR DISHWASHER 120 BASKETS/HOUR - BASKET EXIT ON THE LEFT	115x77x161,5	22		400V 3N~ / 50Hz
	TE160S	BASKET CONVEYOR DISHWASHER 160 BASKETS/HOUR - BASKET EXIT ON THE LEFT	145x81,3x161,5	23,2		400V 3N~ / 50Hz
	TE210S	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - BASKET EXIT ON THE LEFT	196,8x77x161,5	30		400V 3N~ / 50Hz
	TE210AS	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	196,8x99x161,5	30		400V 3N~ / 50Hz
	TE270S	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE LEFT	226,8x81,3x161,5	30,2		400V 3N~ / 50Hz
	TE270AS	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	196,8x99x161,5	30,2		400V 3N~ / 50Hz
	TE120D	BASKET CONVEYOR DISHWASHER 120 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	115x77x161,5	22		400V 3N~ / 50Hz
	TE160D	BASKET CONVEYOR DISHWASHER 160 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	145x81,3x161,5	23,2		400V 3N~ / 50Hz
	TE210D	BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	196,8x77x161,5	30		400V 3N~ / 50Hz

MOD.	DESCRIPTION				
	TE210AD BASKET CONVEYOR DISHWASHER 210 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	196,8x99x161,5	30	400V 3N~ / 50Hz	
	TE270D BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	226,8x81,3x161,5	30,2	400V 3N~ / 50Hz	
	TE270AD BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	196,8x99x161,5	30,2	400V 3N~ / 50Hz	

ACCESSORIES

MOD.	DESCRIPTION				
FCTE	MICRO ENDING SWITCH FOR BASKET CONVEYOR DISHWASHER	10x10x10			

CONVEYOR BASKET TUNNEL DISHWASHERS TE SERIES

TRIPLE RINSE

AISI 304 stainless steel with spaced double wall sides construction, double-skinned insulated and counterbalanced doors, fully pressed tanks, integral stainless steel filters on the tanks. TRIPLE rinse. Models... S: basket EXIT on the LEFT. Models... D: basket EXIT to the

RIGHT. The appliances are designed for hot water supply; the power consumption figure in kW refers to appliances with hot water supply. Connectable as standard to the portal the APO.LINK - Industry 4.0 - for remote control (real-time, HACCP data export, data log view, KPI).

MOD.	DESCRIPTION				
 TE2003S	BASKET CONVEYOR DISHWASHER 200 BASKETS/HOUR - BASKET EXIT ON THE LEFT	200,1x81,3x161,5	21	400V 3N~ / 50Hz	
 TE2703S	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE LEFT	281,9x81,3x161,5	25	400V 3N~ / 50Hz	
 TE2703AS	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	251,9x99x161,5	25	400V 3N~ / 50Hz	
 TE3203S	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - BASKET EXIT ON THE LEFT	363,7x81,3x161,5	38	400V 3N~ / 50Hz	
 TE3203AS	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE LEFT	333,7x99x161,5	38	400V 3N~ / 50Hz	
 TE2003D	BASKET CONVEYOR DISHWASHER 200 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	200,1x81,3x161,5	21	400V 3N~ / 50Hz	
 TE2703D	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	281,9x81,3x161,5	25	400V 3N~ / 50Hz	
 TE2703AD	BASKET CONVEYOR DISHWASHER 270 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	251,9x99x161,5	25	400V 3N~ / 50Hz	
 TE3203D	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - BASKET EXIT ON THE RIGHT	363,7x81,3x161,5	38	400V 3N~ / 50Hz	

MOD.	DESCRIPTION				
	BASKET CONVEYOR DISHWASHER 320 BASKETS/HOUR - ANGLED - BASKET EXIT ON THE RIGHT	333,7x99x161,5	38	400V 3N~/ 50Hz	

ACCESSORIES

MOD.	DESCRIPTION				
FCTE	MICRO ENDING SWITCH FOR BASKET CONVEYOR DISHWASHER	10x10x10			

CONVEYOR BASKET TUNNEL DISHWASHERS TE SERIES

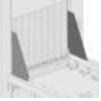
ACCESSORIES BASKET CONVEYOR DISHWASHERS

The following accessories must be ordered together with the dishwasher. In case of supply with OSMOSIS treated water, there is a surcharge for the heat recovery unit, contact our sales offices.

ACCESSORIES

	MOD.	DESCRIPTION				
	MA6TE	STRAIGHT DRYING MODULE	60x77x177,5	6		400V 3N~/50Hz
	MA9TE	STRAIGHT DRYING MODULE	60x77x177,5	9		400V 3N~/50Hz
	MA6ATE	CORNER DRYING MODULE	82x87,9x177,5	6		400V 3N~/50Hz
	MA9ATE	CORNER DRYING MODULE	82x87,9x177,5	9		400V 3N~/50Hz
	AVTE	STEAM VACUUM SYSTEM		0,2		400V 3N~/50Hz
	RCTE	HEATING RECUPERATOR				400V 3N~/50Hz
	RCTE3	HEAT RECOVERY UNIT - ONLY FOR TRIPLE RINSE MODELS	55x55x21			400V 3N~/50Hz
	MPCTE	HEAT PUMP MODULE				400V 3N~/50Hz
	DDBTE	DETERGENT AND RINSE AID DISPENSER INSTALLED				400V 3N~/50Hz
	AAFTE	PREPARATION FOR COLD WATER FEEDING				400V 3N~/50Hz
	IGTE3	GENERAL SWITCH INSTALLED FOR TRIPLE RINSE MODELS				400V 3N~/50Hz
	IETE	EMERGENCY SWITCH INSTALLED				400V 3N~/50Hz
	RPTE	PRESSURE REDUCER WITH MANOMETER TE120 + 210 SINGLE RINSE				
	DIV2TE	2-PIECE DISHWASHER DIVISION				

ACCESSORIES

	MOD.	DESCRIPTION				
	DIV3TE	3-PIECE DISHWASHER DIVISION				
	PSUTE	SIDE SPLASH GUARDS ON EXIT				

CONVEYOR BASKET TUNNEL DISHWASHERS TE SERIES

ACCESSORIES BASKET CONVEYOR DISHWASHERS

LEFT-RIGHT basket exit: refers to the exit from the dishwasher.

ACCESSORIES

	MOD.	DESCRIPTION				
	TEU07TE	BASKET LOAD/UNLOAD TABLE	70x70x85			
	TEU110TE	BASKET LOAD/UNLOAD TABLE	110x70x85			
	TU07ATE	EXIT TABLE WITH DRYING MODULE	70x70x85			
	TU110ATE	EXIT TABLE WITH DRYING MODULE	110x70x85			
	TLUDTE	MECHANIZED SIDE TABLE - BASKET EXIT RIGHT	60x65x85			
	TLUSTE	MECHANIZED SIDE TABLE - BASKET EXIT LEFT	60x65x85			
	PR100TE	CONNECTING SHELF	100x60x5			
	PR130TE	CONNECTING SHELF	130x60x5			
	TC120VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	120x70x85			
	TC150VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	150x70x85			
	TC180VD	SORTING TABLE WITH SINK - BASKET EXIT ON THE RIGHT	180x70x85			
	TC120VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	120x70x85			
	TC150VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	150x70x85			
	TC180VS	SORTING TABLE WITH SINK - BASKET EXIT ON THE LEFT	180x70x85			
	TCS120VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	120x70x85			
	TCS150VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	150x70x85			

ACCESSORIES

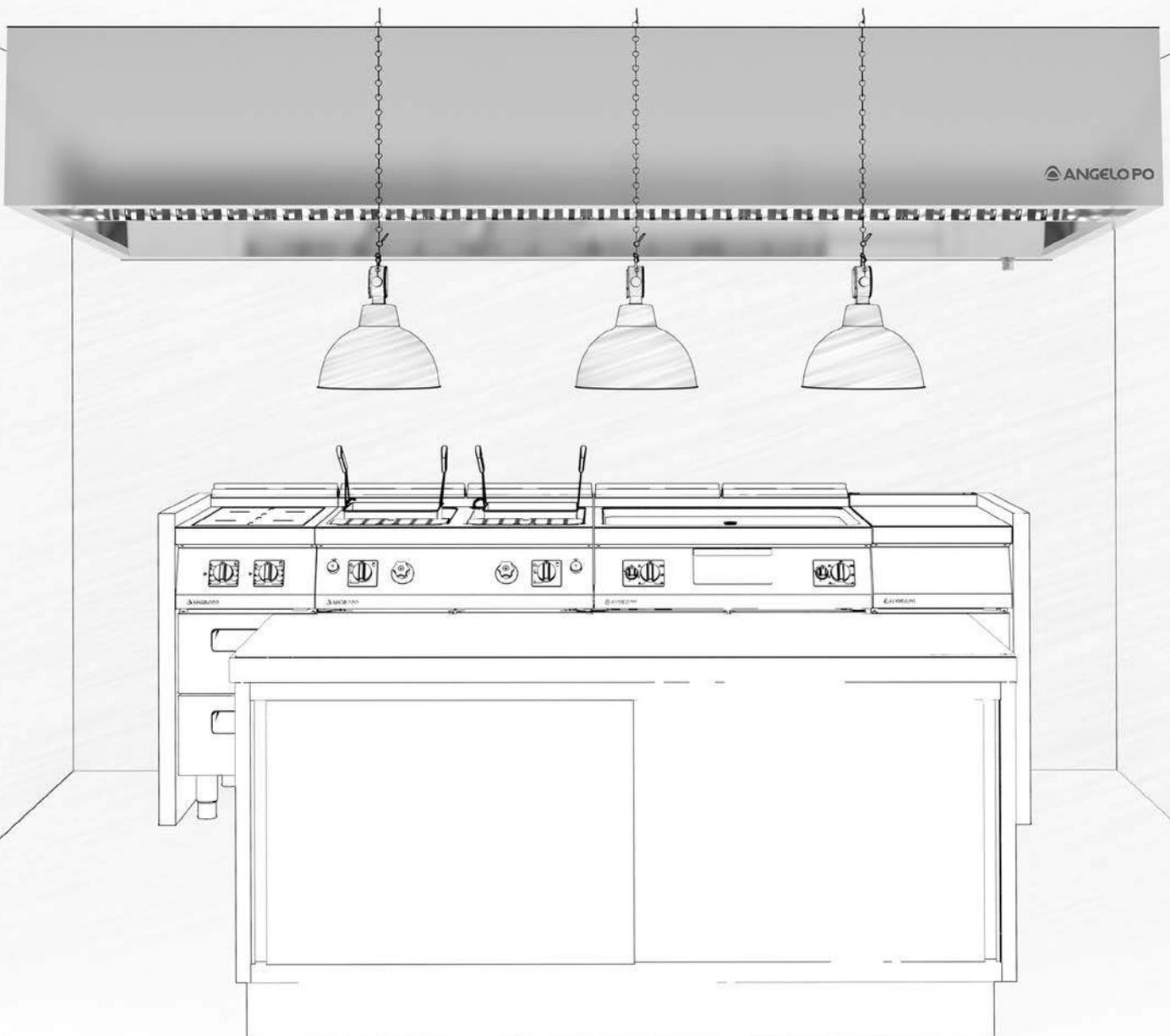
	MOD.	DESCRIPTION	   
	TCS180VD	SORTING TABLE - BASKET EXIT ON THE RIGHT	180x70x85
	TCS120VS	SORTING TABLE - BASKET EXIT ON THE LEFT	120x70x85
	TCS150VS	SORTING TABLE - BASKET EXIT ON THE LEFT	150x70x85
	TCS180VS	SORTING TABLE - BASKET EXIT ON THE LEFT	180x70x85
	RR110TE	ROLLER CONVEYER STRAIGHT UNIT	114,5x63x87,5
	RR160TE	ROLLER CONVEYER STRAIGHT UNIT	164,5x63x87,5
	RR210TE	ROLLER CONVEYER STRAIGHT UNIT	214,5x63x87,5
	RR260TE	ROLLER CONVEYER STRAIGHT UNIT	264,5x63x87,5
	RRR114TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	114,5x64x87,5
	RRR164TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	164,5x64x87,5
	RRR214TE	ROLLER CONVEYER STRAIGHT UNIT ON WHEELS	214,5x64x87,5
	RC90TE	ROLLER CONVEYER UNIT 90° CURVED	110x110x87,5
	RC90STE	MECHANISED ROLLER CONVEYER UNIT 90° CURVED - FOR UNLOADING	80x80x87,5
	RC180D	MECHANISED ROLLER CONVEYER UNIT 180° CURVED - FOR UNLOADING - EXIT TO THE RIGHT	140x80x87,5
	RC180S	MECHANISED ROLLER CONVEYER UNIT 180° CURVED - FOR UNLOADING - EXIT TO THE LEFT	140x80x87,5
	TC160FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	160x105x85
	TC210FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	210x105x85
	TC260FD	SORTING TABLE WITH HOLE - BASKET EXIT ON THE RIGHT	260x105x85

ACCESSORIES

	MOD.	DESCRIPTION	   
	TC160FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	160x105x85
	TC210FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	210x105x85
	TC260FS	SORTING TABLE WITH HOLE - BASKET EXIT ON THE LEFT	260x105x85
	MPC160	DOUBLE-SIDED SHELF FOR BASKETS	160x65x60
	MPC210	DOUBLE-SIDED SHELF FOR BASKETS	210x65x60
	MPC260	DOUBLE-SIDED SHELF FOR BASKETS	260x65x60
	PV70D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	70x70x45
	PV100D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	100x70x45
	PV130D	CONNECTION SHELF WITH SINK BASKET EXIT ON THE RIGHT	130x70x45
	PV70S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	70x70x45
	PV100S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	100x70x45
	PV130S	CONNECTION SHELF WITH SINK BASKET EXIT ON THE LEFT	130x70x45
	DE	REMOVABLE SHOWER HEAD	5x23x32
	DF	FIX SHOWER	12x40x105
	KEBPIN	BASKET 50X50 CM FOR 18 DISHES Ø 24 CM	50x50x10
	KEBFLA17	BASKET 50x50 CM FLAT	50x50x17,5
	CPP	CUTLERY TRAY FOR BASKET	10x22x13
	VCAP	CUTLERY SOAKING BOWL	56x56x60
	CPC	TROLLEY FOR BASKETS	63,9x75,5x90

HOODS

Extraction System units in AISI 304 stainless steel, with high filtration efficiency. Wide variety of complete solutions: from just extraction through to the most complex, high-performance systems designed to maintain the ideal microclimate in the kitchen, featuring extraction and balanced air input, also providing optimal energy saving.

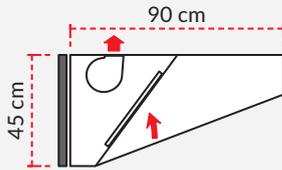


HOODS

TECHICAL SPECIFICATIONS

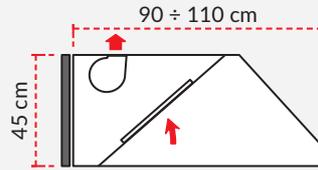
Hoods with built-in motor

Wall installation - SNACK profile



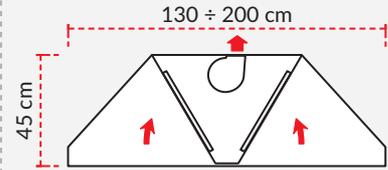
CA...SP

Wall installation



CA...P

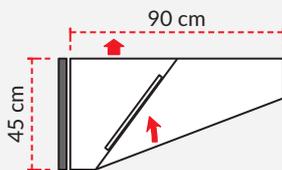
Ceiling installation



CA...C

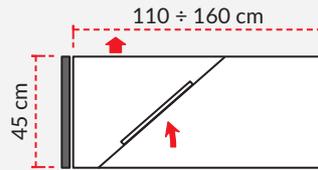
Hoods

Wall installation - SNACK profile



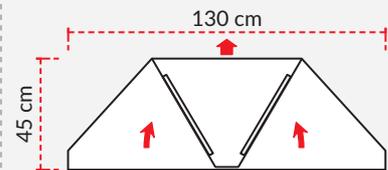
CS...SP

Wall installation

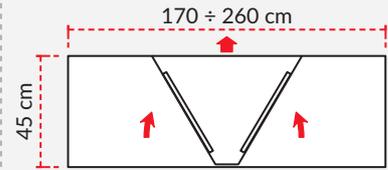


PKP...

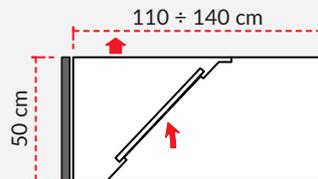
Ceiling installation



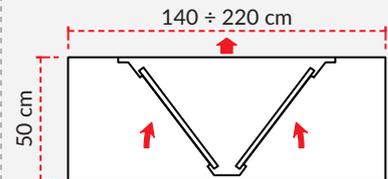
CS...C



PKC...



HW...



HC...

Lighting kit

	Hood length	
PKP....	100 - 160 cm	1 x KLL1016
PKP....	200 - 280 cm	1 x KLL2028
PKP....	300 - 320 cm	1 x KLL3032
PKP....	360 - 400 cm	2 x KLL2028
PKC....	100 - 160 cm	2 x KLL1016
PKC....	200 - 280 cm	2 x KLL2028
PKC....	300 - 320 cm	2 x KLL3032
PKC....	360 - 400 cm	4 x KLL2028

Division in pieces

Hoods are delivered in one piece except for the models indicated in the table.

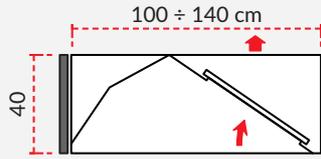
MOD.	Quantity of pieces
PKC24...	2
PKC26...	2
HCC22...	2
HCC26...	2
HCWC22...	2
HCWC26...	2

HOODS

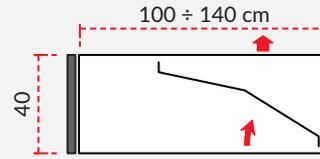
TECHICAL SPECIFICATIONS

Fume extraction hoods

Wall installation



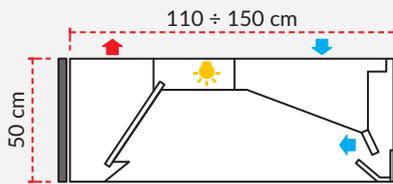
HOW... for ovens



HSW... for dishwashers

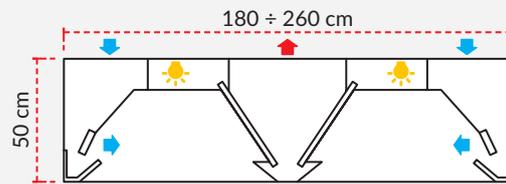
Compensation hoods with LED lighting

Wall installation



HCW...

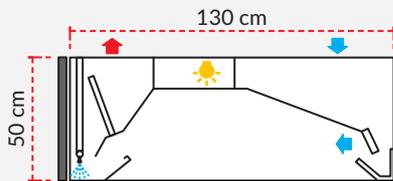
Ceiling installation



HCC...

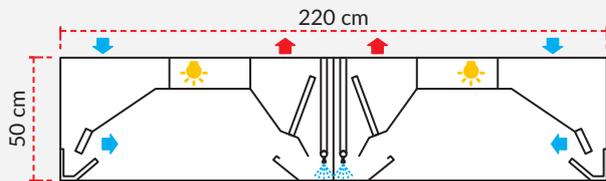
Self-cleaning compensation hoods with LED lighting

Wall installation



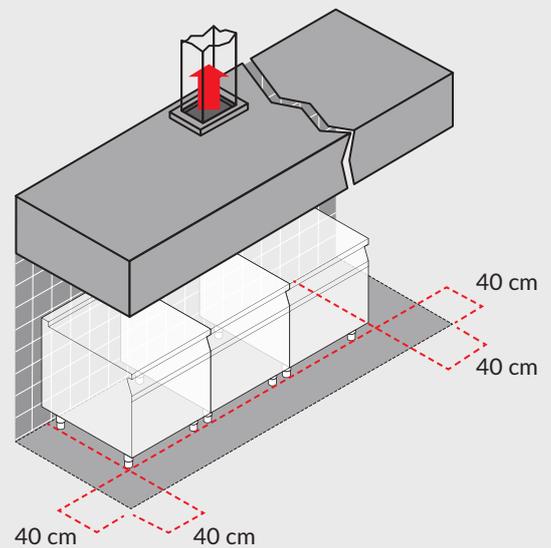
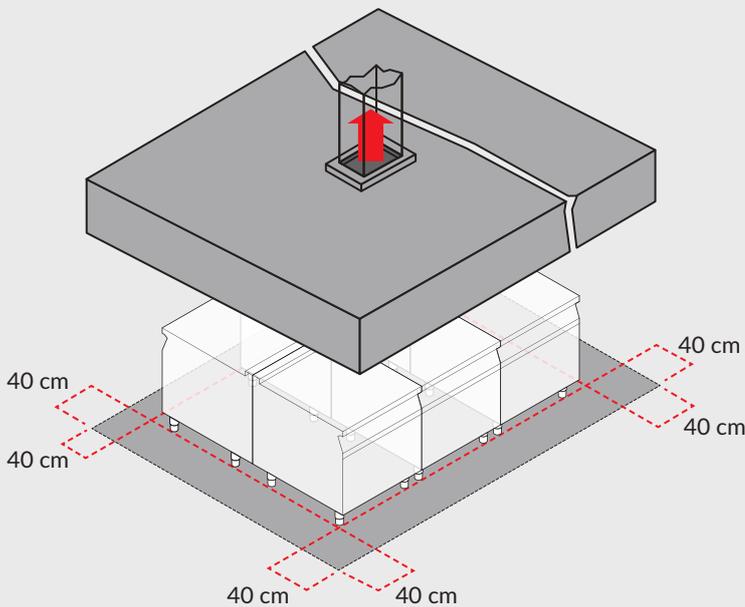
HCWW...

Ceiling installation



HCWC...

Hood dimensioning



HOODS

TECHICAL SPECIFICATIONS

Exhaust fan

MOD.	Speeds	m³/h	kW	Hst
SPE7	1	1600	0,18	15
Σ SPE9	1	2500	0,42	25
SPE10	1	4000	0,55	36

Inlet fan

MOD.	Speeds	m³/h	kW	Hst
I1M08	1	800	0,06	7
Σ I1M12	1	1.200	0,14	15
I1M25	1	2.500	0,25	14
I1T1	1	1.200	0,37	20
I1T2	1	2.000	0,55	20
I1T4	1	4.000	1,1	20
I1T6	1	6.000	1,5	20
I1T8	1	8.000	1,5	20
T I2T1	2	1.200	0,37/0,12	20
I2T2	2	2.000	0,55/0,16	20
I2T4	2	4.000	1,1/0,37	20
I2T6	2	6.000	1,7/0,6	20
I2T8	2	8.000	1,7/0,6	20

Exhaust fan

MOD.	Speeds	m³/h	kW	Hst
A1T1	1	1.500	0,55	50
A1T3	1	3.000	1,1	50
A1T4	1	4.500	1,5	50
A1T6	1	6.000	2,2	50
A1T8	1	8.000	3	60
A1T10	1	10.000	3	55
A1T12	1	12.000	4	55
A1T15	1	15.000	4	40
A1T18	1	18.000	5,5	45
A1T23	1	23.000	7,5	45
A2T1	2	1.500	0,55/0,16	50
A2T3	2	3.000	1,1/0,37	50
A2T4	2	4.500	1,7/0,6	50
A2T6	2	6.000	2,2/0,75	50
A2T8	2	8.000	3/1	60
A2T12	2	12.000	4/1,2	55
A2T18	2	18.000	5,5/1,6	45
A2T23	2	23.000	7,5/2,2	45

A...: exhaust fan

I...: inlet fan

...M...: monophase

...T...: triphase

Hst - in mm of water

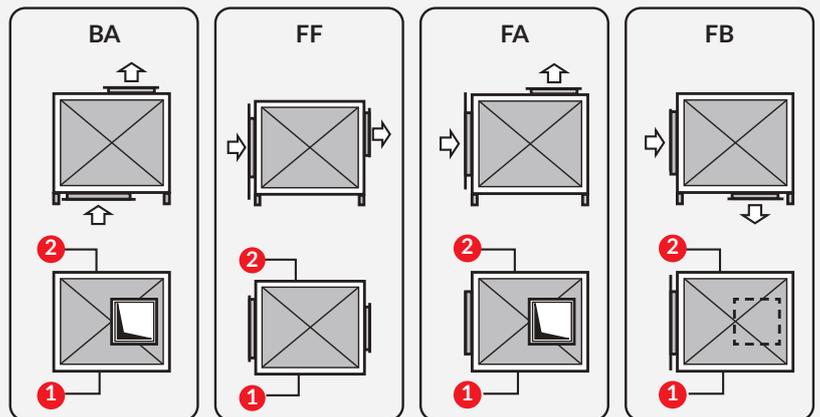
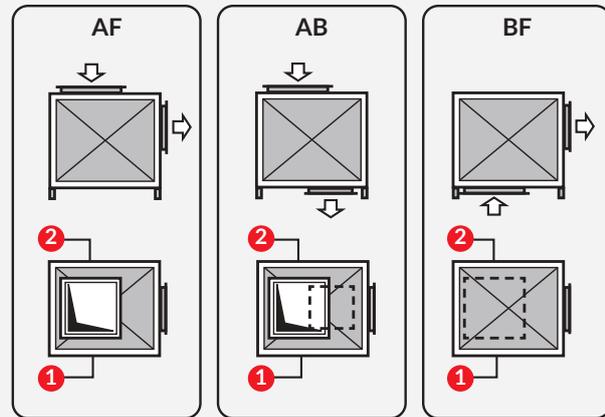
Exhaust/ inlet fans in box casing: guide-lines to choose the model

Compulsory data for specification when ordering air extractors:

- 1) Fan model.
- 2) Positions of intakes and discharge outlets AF, AB, BF, BA, FF, FA or FB (see table below).
Users are reminded that the intake opening must be made on installation.
- 3) Removable panel for maintenance, 1 or 2 (see table below).

Example

A1T8	BF	2
(1)	(2)	(3)



VENTILATION - ECO SERIES

HOOD WITH BUILT-IN VACUUM SYSTEM WITH LABYRINTH FILTERS

AISI 304 stainless steel through spot-welding with satin finish. Digital control panel with variable speed drive. Shaped sealing joint with tap for draining of condensed fats. Equipped with accessories for fastening. ...S...: Snack outline, less space occupied. ...P: wall mounted. ...C: ceiling hood.



MOD.	DESCRIPTION				
CA9012SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	120x90x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA9016SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	160x90x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA9020SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	200x90x45	0,42	230V 1N~ / 50Hz	
CA9024SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	240x90x45	0,42	230V 1N~ / 50Hz	
CA9028SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	290x90x45	0,42	230V 1N~ / 50Hz	
CA9032SP	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND SNACK OUTLINE	320x90x45	0,42	230V 1N~ / 50Hz	



CA9012P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	120x90x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA9016P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x90x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA9020P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x90x45	0,42	230V 1N~ / 50Hz	
CA9024P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x90x45	0,42	230V 1N~ / 50Hz	
CA9028P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x90x45	0,42	230V 1N~ / 50Hz	
CA9032P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x90x45	0,42	230V 1N~ / 50Hz	
CA1112P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	120x110x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA1116P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x110x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA1120P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x110x45	0,42	230V 1N~ / 50Hz	
CA1124P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x110x45	0,42	230V 1N~ / 50Hz	
CA1128P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x110x45	0,42	230V 1N~ / 50Hz	
CA1132P	AUTO ASPIRING WALL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x110x45	0,42	230V 1N~ / 50Hz	

MOD.	DESCRIPTION				
 CA1316C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x130x45	0,184	230V 1N~ / 50 ÷ 60Hz	
CA1320C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x130x45	0,42	230V 1N~ / 50Hz	
CA1324C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x130x45	0,42	230V 1N~ / 50Hz	
CA1328C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	280x130x45	0,42	230V 1N~ / 50Hz	
CA1332C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	320x130x45	0,42	230V 1N~ / 50Hz	
CA2016C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	160x200x45	0,42	230V 1N~ / 50Hz	
CA2020C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	200x200x45	0,42	230V 1N~ / 50Hz	
CA2024C	AUTO ASPIRING CENTRAL HOOD WITH LABYRINTH FILTER AND GABLED OUTLINE	240x200x45	0,42	230V 1N~ / 50Hz	

ACCESSORIES

MOD.	DESCRIPTION				
 C30	ZINC PLATED CIRCULAR SECTION PIPE CM 100	100x30x0			
 R30	90° ZINC PLATED BEND FOR PIPES	30x30x100			
 C30S	END ZINC PLATED CIRCULAR SECTION PIPE	30x30x50			
 R3030A	BEND FOR PIPES	37x60x37			
 RQC30	SQUARE-CIRCULAR BEND FOR PIPES	36x36x26			
 KLL1016	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	62,8x6,3x7,6	0,014	230V 1N~ / 50Hz	
KLL2028	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	118,6x6,3x7,6	0,028	230V 1N~ / 50Hz	
KLL3032	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	148,6x6,3x7,6	0,034	230V 1N~ / 50Hz	

VENTILATION - ECO SERIES

HOODS WITH LABYRINTH FILTERS

AISI 304 stainless steel through spot-welding with satin finish. Shaped sealing joint with tap for draining of condensed fats. Equipped with accessories for fastening. ...S...: Snack outline, less space occupied.

	MOD.	DESCRIPTION				
	CS9012SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	120x90x45			
	CS9016SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	160x90x45			
	CS9020SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	200x90x45			
	CS9024SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	240x90x45			
	CS9028SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	280x90x45			
	CS9030SP	HOOD WITH LABYRINTH FILTERS, WALL MOUNTED AND SNACK OUTLINE	300x90x45			
	CS1316C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	160x130x45			
	CS1320C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	200x130x45			
	CS1324C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	240x130x45			
	CS1328C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	280x130x45			
	CS1330C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	300x130x45			
	CS1332C	CEILING MOUNTED HOOD FOR 1-PHASE AIR EXTRACTOR	320x130x45			

ACCESSORIES

	MOD.	DESCRIPTION				
	C30	ZINC PLATED CIRCULAR SECTION PIPE CM 100	100x30x0			
	R30	90° ZINC PLATED BEND FOR PIPES	30x30x100			
	C30S	END ZINC PLATED CIRCULAR SECTION PIPE	30x30x50			
	R3030A	BEND FOR PIPES	37x60x37			

ACCESSORIES

	MOD.	DESCRIPTION				
	RQC30	SQUARE-CIRCULAR BEND FOR PIPES	36x36x26			
	KLL1016	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	62,8x6,3x7,6	0,014	230V 1N~ / 50Hz	
	KLL2028	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	118,6x6,3x7,6	0,028	230V 1N~ / 50Hz	
	KLL3032	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	148,6x6,3x7,6	0,034	230V 1N~ / 50Hz	

VENTILATION - ECO SERIES

HOODS WITH LABYRINTH FILTERS CUBIC OUTLINE

AISI 304 stainless steel hood, Scotch-Brite finishing. AISI 304 Thickness: 0.8 mm for hoods with length 3 meters. Spot-welded construction. AISI 304 labyrinth filters, easily removable for cleaning purposes. Liquid collection in side discharge channels. PKP: wall mounted. Standard supply: fat drain tap and wall installation kit. PKC: ceiling mounted.

Standard supply: fat drain tap and ceiling installation kit. Match with lighting kit: see the introductory section to this chapter.



MOD.	DESCRIPTION	
PKP1112	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x110x45
PKP1116	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x110x45
PKP1120	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x110x45
PKP1124	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x110x45
PKP1128	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x110x45
PKP1132	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x110x45
PKP1136	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x110x45
PKP1140	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x110x45
PKP1312	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x130x45
PKP1316	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x130x45
PKP1320	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x130x45
PKP1324	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x130x45
PKP1328	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x130x45
PKP1332	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x130x45
PKP1336	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x130x45
PKP1340	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x130x45
PKP1612	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	120x160x45
PKP1616	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x160x45
PKP1620	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x160x45

MOD. DESCRIPTION



PKP1624	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x160x45
PKP1628	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x160x45
PKP1632	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x160x45
PKP1636	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x160x45
PKP1640	WALL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x160x45



PKC1716	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	160x170x45
PKC1720	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x170x45
PKC1724	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x170x45
PKC1728	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x170x45
PKC1732	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x170x45
PKC1736	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x170x45
PKC1740	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x170x45
PKC2020	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x200x45
PKC2024	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x200x45
PKC2028	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x200x45
PKC2032	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x200x45
PKC2036	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x200x45
PKC2040	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x200x45
PKC2220	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x220x45
PKC2224	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	220x240x45
PKC2228	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x220x45
PKC2232	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x220x45
PKC2236	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x220x45

MOD.	DESCRIPTION				
	PKC2240	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x220x45		
	PKC2420	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x240x45		
	PKC2424	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x240x45		
	PKC2428	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x240x45		
	PKC2432	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x240x45		
	PKC2436	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x240x45		
	PKC2440	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x240x45		
	PKC2620	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	200x260x45		
	PKC2624	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	240x260x45		
	PKC2628	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	280x260x45		
	PKC2632	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	320x260x45		
	PKC2636	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	360x260x45		
PKC2640	CENTRAL HOOD WITH LABYRINTH FILTER CUBIC OUTLINE	400x260x45			

ACCESSORIES

MOD.	DESCRIPTION				
	KLL1016	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	62,8x6,3x7,6	0,014	230V 1N~ / 50Hz
	KLL2028	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	118,6x6,3x7,6	0,028	230V 1N~ / 50Hz
	KLL3032	LED LIGHTING KIT FOR AUTO ASPIRING HOOD	148,6x6,3x7,6	0,034	230V 1N~ / 50Hz

VENTILATION - PLUS SERIES

HOODS WITH LABYRINTH FILTERS CUBIC OUTLINE

AISI 304 stainless steel hood, Scotch-Brite finishing. Perimeter channel, fully welded, for collecting liquids and fats. AISI 304 stainless steel fat filters, labyrinth-type, removable and easily washable. Liquid collection in side channels equipped with connection/discharge. HW...: wall installation. HC...: ceiling installation. To be completed with wall or ceiling mounting kit.



MOD.	DESCRIPTION	
HW1112	WALL HOOD WITH LABYRINTH FILTERS	120x110x50
HW1116	WALL HOOD WITH LABYRINTH FILTERS	160x110x50
HW1120	WALL HOOD WITH LABYRINTH FILTERS	200x110x50
HW1124	WALL HOOD WITH LABYRINTH FILTERS	240x110x50
HW1128	WALL HOOD WITH LABYRINTH FILTERS	280x110x50
HW1132	WALL HOOD WITH LABYRINTH FILTERS	320x110x50
HW1136	WALL HOOD WITH LABYRINTH FILTERS	360x110x50
HW1140	WALL HOOD WITH LABYRINTH FILTERS	400x110x50
HW1412	WALL HOOD WITH LABYRINTH FILTERS	120x140x50
HW1416	WALL HOOD WITH LABYRINTH FILTERS	160x140x50
HW1420	WALL HOOD WITH LABYRINTH FILTERS	200x140x50
HW1424	WALL HOOD WITH LABYRINTH FILTERS	240x140x50
HW1428	WALL HOOD WITH LABYRINTH FILTERS	280x140x50
HW1432	WALL HOOD WITH LABYRINTH FILTERS	320x140x50
HW1436	WALL HOOD WITH LABYRINTH FILTERS	360x140x50
HW1440	WALL HOOD WITH LABYRINTH FILTERS	400x140x50



HC1416	CEILING HOOD WITH LABYRINTH FILTERS	160x140x50
HC1420	CEILING HOOD WITH LABYRINTH FILTERS	200x140x50
HC1424	CEILING HOOD WITH LABYRINTH FILTERS	240x140x50

MOD. DESCRIPTION



HC1428 CEILING HOOD WITH LABYRINTH FILTERS 280x140x50

HC1432 CEILING HOOD WITH LABYRINTH FILTERS 320x140x50

HC1436 CEILING HOOD WITH LABYRINTH FILTERS 360x140x50

HC1440 CEILING HOOD WITH LABYRINTH FILTERS 400x140x50

HC1816 CEILING HOOD WITH LABYRINTH FILTERS 160x180x50

HC1820 CEILING HOOD WITH LABYRINTH FILTERS 200x180x50

HC1824 CEILING HOOD WITH LABYRINTH FILTERS 240x180x50

HC1828 CEILING HOOD WITH LABYRINTH FILTERS 280x180x50

HC1832 CEILING HOOD WITH LABYRINTH FILTERS 320x180x50

HC1836 CEILING HOOD WITH LABYRINTH FILTERS 360x180x50

HC1840 CEILING HOOD WITH LABYRINTH FILTERS 400x180x50

HC2220 CEILING HOOD WITH LABYRINTH FILTERS 200x220x50

HC2224 CEILING HOOD WITH LABYRINTH FILTERS 240x220x50

HC2228 CEILING HOOD WITH LABYRINTH FILTERS 280x220x50

HC2232 CEILING HOOD WITH LABYRINTH FILTERS 320x220x50

HC2236 CEILING HOOD WITH LABYRINTH FILTERS 360x220x50

HC2240 CEILING HOOD WITH LABYRINTH FILTERS 400x220x50

VENTILATION - PLUS SERIES

CUBIC HOODS WITH LABYRINTH FILTERS FOR OVENS

AISI 304 stainless steel hood, Scotch-Brite finishing. Perimeter channel, fully welded, for collecting liquids and fats. AISI 304 stainless steel fat filters, labyrinth-type, removable and easily washable. Liquid collection in side channels equipped with connection/discharge. Suitable for ovens thanks to the suction surface positioned on the front and the

rear deflector which intercepts fumes and vapours. HOW...: wall installation. To be completed with wall or ceiling mounting kit.

	MOD.	DESCRIPTION				
	HOW1010	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	100x100x40			
	HOW1212	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	120x120x40			
	HOW1224	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	240x120x40			
	HOW1412	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	120x140x40			
	HOW1416	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	160x140x40			
	HOW1424	WALL HOOD WITH LABYRINTH FILTERS FOR OVENS	240x140x40			

VENTILATION - PLUS SERIES

CUBIC HOODS FOR DISHWASHERS

AISI 304 stainless steel hood, Scotch-Brite finishing. Perimeter channel, fully welded, for collecting liquids and fats. AISI 304 stainless steel fat filters, labyrinth-type, removable and easily washable. Liquid collection in side channels equipped with connection/discharge. Suitable for dishwashers thanks to the suction surface positioned on the front

and the rear deflector which intercepts vapours. HSW...: wall installation. To be completed with wall or ceiling mounting kit.

MOD.

DESCRIPTION



HSW1010 WALL-MOUNTED HOOD FOR DISHWASHERS 100x100x40

HSW1212 WALL-MOUNTED HOOD FOR DISHWASHERS 120x120x40

HSW1216 WALL-MOUNTED HOOD FOR DISHWASHERS 160x120x40

HSW1220 WALL-MOUNTED HOOD FOR DISHWASHERS 200x120x40

HSW1224 WALL-MOUNTED HOOD FOR DISHWASHERS 240x120x40

HSW1412 WALL-MOUNTED HOOD FOR DISHWASHERS 120x140x40

HSW1416 WALL-MOUNTED HOOD FOR DISHWASHERS 160x140x40

HSW1420 WALL-MOUNTED HOOD FOR DISHWASHERS 200x140x40

VENTILATION - PLUS SERIES

COMPENSATION HOODS WITH LABYRINTH FILTERS

AISI 304 stainless steel hood, Scotch-Brite finishing. Perimeter channel, fully welded, for collecting liquids and fats. AISI 304 stainless steel fat filters, labyrinth-type, removable and easily washable. Liquid collection in side channels equipped with connection/discharge. High-speed air flow, LED lighting with shielded ceiling light fixture. HCW...: wall

installation. HCC...: ceiling installation. To be completed with wall or ceiling mounting kit, specific switchboard.

MOD.	DESCRIPTION				
	HCW1112	WALL COMPENSATION HOOD	120x110x50	0,018	230V 1N~/50Hz
	HCW1116	WALL COMPENSATION HOOD	160x110x50	0,033	230V 1N~/50Hz
	HCW1120	WALL COMPENSATION HOOD	200x110x50	0,033	230V 1N~/50Hz
	HCW1124	WALL COMPENSATION HOOD	240x110x50	0,033	230V 1N~/50Hz
	HCW1128	WALL COMPENSATION HOOD	280x110x50	0,066	230V 1N~/50Hz
	HCW1132	WALL COMPENSATION HOOD	320x110x50	0,066	230V 1N~/50Hz
	HCW1136	WALL COMPENSATION HOOD	360x110x50	0,066	230V 1N~/50Hz
	HCW1140	WALL COMPENSATION HOOD	400x110x50	0,066	230V 1N~/50Hz
	HCW1312	WALL COMPENSATION HOOD	120x130x50	0,018	230V 1N~/50Hz
	HCW1316	WALL COMPENSATION HOOD	160x130x50	0,033	230V 1N~/50Hz
	HCW1320	WALL COMPENSATION HOOD	200x130x50	0,033	230V 1N~/50Hz
	HCW1324	WALL COMPENSATION HOOD	240x130x50	0,033	230V 1N~/50Hz
	HCW1328	WALL COMPENSATION HOOD	280x130x50	0,066	230V 1N~/50Hz
	HCW1332	WALL COMPENSATION HOOD	320x130x50	0,066	230V 1N~/50Hz
	HCW1336	WALL COMPENSATION HOOD	360x130x50	0,066	230V 1N~/50Hz
	HCW1340	WALL COMPENSATION HOOD	400x130x50	0,066	230V 1N~/50Hz
HCW1516	WALL COMPENSATION HOOD	160x150x50	0,033	230V 1N~/50Hz	
HCW1520	WALL COMPENSATION HOOD	200x150x50	0,033	230V 1N~/50Hz	
HCW1524	WALL COMPENSATION HOOD	240x150x50	0,033	230V 1N~/50Hz	

MOD.	DESCRIPTION				
	HCW1528	WALL COMPENSATION HOOD	280x150x50	0,066	230V 1N~/50Hz
	HCW1532	WALL COMPENSATION HOOD	320x150x50	0,066	230V 1N~/50Hz
	HCW1536	WALL COMPENSATION HOOD	360x150x50	0,066	230V 1N~/50Hz
	HCW1540	WALL COMPENSATION HOOD	400x150x50	0,066	230V 1N~/50Hz
	HCC1820	CEILING COMPENSATION HOOD	200x180x50	0,066	230V 1N~/50Hz
	HCC1824	CEILING COMPENSATION HOOD	240x180x50	0,066	230V 1N~/50Hz
	HCC1828	CEILING COMPENSATION HOOD	280x180x50	0,066	230V 1N~/50Hz
	HCC1832	CEILING COMPENSATION HOOD	320x180x50	0,066	230V 1N~/50Hz
	HCC1836	CEILING COMPENSATION HOOD	360x180x50	0,066	230V 1N~/50Hz
	HCC1840	CEILING COMPENSATION HOOD	400x180x50	0,066	230V 1N~/50Hz
	HCC2224	CEILING COMPENSATION HOOD	240x220x50	0,066	230V 1N~/50Hz
	HCC2228	CEILING COMPENSATION HOOD	280x220x50	0,066	230V 1N~/50Hz
	HCC2232	CEILING COMPENSATION HOOD	320x220x50	0,066	230V 1N~/50Hz
	HCC2236	CEILING COMPENSATION HOOD	360x220x50	0,066	230V 1N~/50Hz
	HCC2240	CEILING COMPENSATION HOOD	400x220x50	0,066	230V 1N~/50Hz
	HCC2624	CEILING COMPENSATION HOOD	240x260x50	0,066	230V 1N~/50Hz
	HCC2628	CEILING COMPENSATION HOOD	280x260x50	0,066	230V 1N~/50Hz
	HCC2632	CEILING COMPENSATION HOOD	320x260x50	0,066	230V 1N~/50Hz
	HCC2636	CEILING COMPENSATION HOOD	360x260x50	0,066	230V 1N~/50Hz
	HCC2640	CEILING COMPENSATION HOOD	400x260x50	0,066	230V 1N~/50Hz

VENTILATION - PLUS SERIES

SELF-CLEANING COMPENSATION HOODS WITH LABYRINTH FILTERS

AISI 304 stainless steel hood, Scotch-Brite finishing. Perimeter channel, fully welded, for collecting liquids and fats. AISI 304 stainless steel fat filters, labyrinth-type, removable and easily washable. Liquid collection in side channels equipped with connection/discharge. High-speed air flow, LED lighting with shielded ceiling light fixture. Automatic

washing system of the filtering area. HCWW...: wall installation. HCWC...: ceiling installation. To be completed with wall or ceiling mounting kit, specific switchboard.

MOD.	DESCRIPTION				
	HCWW1316 WALL COMPENSATION HOOD WITH WASHING	160x130x50	0,033		230V 1N~ / 50Hz
	HCWW1320 WALL COMPENSATION HOOD WITH WASHING	200x130x50	0,033		230V 1N~ / 50Hz
	HCWW1324 WALL COMPENSATION HOOD WITH WASHING	240x130x50	0,033		230V 1N~ / 50Hz
	HCWW1328 WALL COMPENSATION HOOD WITH WASHING	280x130x50	0,066		230V 1N~ / 50Hz
	HCWW1332 WALL COMPENSATION HOOD WITH WASHING	320x130x50	0,066		230V 1N~ / 50Hz
	HCWW1336 WALL COMPENSATION HOOD WITH WASHING	360x130x50	0,066		230V 1N~ / 50Hz
	HCWC2224 CEILING COMPENSATION HOOD WITH WASHING	240x220x50	0,066		230V 1N~ / 50Hz
	HCWC2228 CEILING COMPENSATION HOOD WITH WASHING	280x220x50	0,066		230V 1N~ / 50Hz
	HCWC2232 CEILING COMPENSATION HOOD WITH WASHING	320x220x50	0,066		230V 1N~ / 50Hz
	HCWC2236 CEILING COMPENSATION HOOD WITH WASHING	360x220x50	0,066		230V 1N~ / 50Hz
	HCWC2240 CEILING COMPENSATION HOOD WITH WASHING	400x220x50	0,066		230V 1N~ / 50Hz

EXHAUST- INLET FANS

EXHAUST - INLET FANS IN BOX CASING, 1 SPEED

Centrifugal exhaust / inlet fan in box casing; double side suction. Motor coupled to the fan wheel through pulleys and belts (three-phase models) or directly coupled to the fan wheel (one - phase models). Zinc-plate panel with internal sound-and fireproof insulation. Anti-vibration duct junction and case supports. A...: exhaust fan. I...: inlet fan. ...M...:

monophase. ...T...: triphase.

	MOD.	DESCRIPTION				
	SPE7	1-PHASE AIR EXTRACTOR 1600 M3	50x50x50	0,18		230V 1N~/ / 240V 1N~/ / 50Hz
	SPE9	1-PHASE AIR EXTRACTOR 2500 M3	60x60x60	0,42		230V 1N~/ / 240V 1N~/ / 50Hz
	SPE10	1-PHASE AIR EXTRACTOR 4000 M3	60x60x60	0,55		230V 1N~/ / 240V 1N~/ / 50Hz
	A1T1	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 1500 CBM/HOUR	80x60x60	0,55		400V 3N~/ / 50Hz
	A1T3	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 3000 CBM/HOUR	80x62x62	1,1		400V 3N~/ / 50Hz
	A1T4	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 4500 CBM/HOUR	80x62x77	1,5		400V 3N~/ / 50Hz
	A1T6	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 6000 CBM/HOUR	90x75x75	2,2		400V 3N~/ / 50Hz
	A1T8	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 8000 CBM/HOUR	100x90x90	3		400V 3N~/ / 50Hz
	A1T10	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 10000 CBM/HOUR	120x100x100	3		400V 3N~/ / 50Hz
	A1T12	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 12000 CBM/HOUR	120x100x100	4		400V 3N~/ / 50Hz
	A1T15	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 15000 CBM/HOUR	120x100x100	4		400V 3N~/ / 50Hz
	A1T18	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 18000 CBM/HOUR	150x120x120	5,5		400V 3N~/ / 50Hz
	A1T23	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 1 SPEED 23000 CBM/HOUR	160x140x130	7,5		400V 3N~/ / 50Hz
	I1T1	INLET FAN 3-PHASE 1 SPEED 1200 CBM/HOUR	85x60x60	0,37		400V 3N~/ / 50Hz
	I1T2	INLET FAN 3-PHASE 1 SPEED 2000 CBM/HOUR	85x60x60	0,55		400V 3N~/ / 50Hz
	I1T4	INLET FAN 3-PHASE 1 SPEED 4000 CBM/HOUR	95x62x62	1,1		400V 3N~/ / 50Hz
	I1T6	INLET FAN 3-PHASE 1 SPEED 6000 CBM/HOUR	100x100x100	1,5		400V 3N~/ / 50Hz
	I1T8	INLET FAN 3-PHASE 1 SPEED 8000 CBM/HOUR	110x95x95	1,5		400V 3N~/ / 50Hz

	MOD.	DESCRIPTION				
	I1M08	INLET FAN 1-PHASE 1 SPEED 800 CBM/HOUR	50x50x50		0,06	230V 1N~ / 50Hz
	I1M1	INLET FAN 1-PHASE 1 SPEED 1200 CBM/HOUR	50x50x50		0,14	230V 1N~ / 50Hz
	I1M2	INLET FAN 1-PHASE 1 SPEED 2500 CBM/HOUR	60x60x60		0,25	230V 1N~ / 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	INV1T07	INVERTER FOR 3-PHASE MOTOR	14x16,2x20		0,75	400V 3N ~ 50 ÷60 Hz
	INV1T15	INVERTER FOR 3-PHASE MOTOR	14x16,2x20		1,5	400V 3N ~ 50 ÷60 Hz
	INV1T22	INVERTER FOR 3-PHASE MOTOR	16,4x17,6x31		2,2	400V 3N ~ 50 ÷60 Hz
	INV1T40	INVERTER FOR 3-PHASE MOTOR	16,4x17,6x31		4	400V 3N ~ 50 ÷60 Hz
	INV1T55	INVERTER FOR 3-PHASE MOTOR	22x25x31		5,5	400V 3N ~ 50 ÷60 Hz
	INV1T75	INVERTER FOR 3-PHASE MOTOR	22x25x31		7,5	400V 3N ~ 50 ÷60 Hz
	RE1M05	ELECTRONIC MANUAL CONTROL BOX FOR 1 SPEED SINGLE-PHASE MOTOR	14x16,2x20		0,4	230V 1N~ / 50Hz

EXHAUST- INLET FANS

EXHAUST - INLET FANS IN BOX CASING, 2 SPEED

Centrifugal exhaust / inlet fan in box casing; double side suction. Motor coupled to the fan wheel through pulleys and belts. Zinc-plate panel with internal sound-and fireproof insulation. Anti-vibration duct junction and case supports. ...T...: triphase.

	MOD.	DESCRIPTION				
	A2T1	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 1500/960 CBM/HOUR	80x60x60	0,55		400V 3N~/ 50Hz
	A2T3	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 3000/1950 CBM/HOUR	80x62x62	1,1		400V 3N~/ 50Hz
	A2T4	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 4500/2900 CBM/HOUR	80x62x62	1,7		400V 3N~/ 50Hz
	A2T6	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 6000/3850 CBM/HOUR	90x75x75	2,2		400V 3N~/ 50Hz
	A2T8	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 8000/5150 CBM/HOUR	100x90x90	3		400V 3N~/ 50Hz
	A2T12	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 12000/7700 CBM/HOUR	120x100x100	4		400V 3N~/ 50Hz
	A2T18	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 18000/11550 CBM/HOUR	150x120x120	5,5		400V 3N~/ 50Hz
	A2T23	CENTRIFUGAL EXTRACTOR IN BOX 3-PHASE 2 SPEEDS 23000/14750 CBM/HOUR	160x140x130	7,5		400V 3N~/ 50Hz
	I2T1	INLET FAN 3-PHASE 2 SPEEDS 1200/770 CBM/HOUR	85x60x60	0,37		400V 3N~/ 50Hz
	I2T2	INLET FAN 3-PHASE 2 SPEEDS 2000/1280 CBM/HOUR	85x60x60	0,55		400V 3N~/ 50Hz
	I2T4	INLET FAN 3-PHASE 2 SPEEDS 4000/2560 CBM/HOUR	95x62x62	1,1		400V 3N~/ 50Hz
	I2T6	INLET FAN 3-PHASE 2 SPEEDS 6000/3850 CBM/HOUR	100x100x75	1,7		400V 3N~/ 50Hz
	I2T8	INLET FAN 3-PHASE 2 SPEEDS 8000/5150 CBM/HOUR	100x100x95	1,7		400V 3N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION				
	QC05	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	0,55		400V 3N~/ 50Hz
	QC11	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	1,1		400V 3N~/ 50Hz
	QC22	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	2,2		400V 3N~/ 50Hz
	QC30	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38	3		400V 3N~/ 50Hz

ACCESSORIES

	MOD.	DESCRIPTION	 cm	 kW	 kW	
	QC41	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38		4	400V 3N~ / 50Hz
	QC55	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38		5,5	400V 3N~ / 50Hz
	QC75	CONTROL BOX FOR 3-PHASE 2 SPEEDS MOTOR	30x16x38		7,5	400V 3N~ / 50Hz

BTU-RATINGS

MOD.		BTU
ICON7000 LINE		
OS0FA0 - OS1FA0	13	44,358
1S0FA0 - 1S1FA0	23.5	80,185
1S0FA0B - 1S1FA0B	26	88,716
2S0FA0 - 2S1FA0	34	116,013
2S0FA0B - 2S1FA0B	39	133,074
1S1FA0G - 1S1FA0GV	29.5	100,658
1S1FAPG	24.5	83,597
2S1FA0G - 2S1FA0GV	40	136,486
OS0TPG	5.5	18,767
1S0TPG	10	34,121
1S1TPG	16	54,594
OS0FT4G - OS0FT5G - OS0FT7G - OS1FT4G - OS1FT5G - OS1FT7G - OS0FT1G - OS0FT2G	7	23,885
1S0FT4G - 1S0FT5G - 1S0FT6G - 1S0FT7G - 1S1FT4G - 1S1FT5G - 1S1FT6G - 1S1FT7G - 1S0FT1G - 1S0FT3G	14	47,770
OS0GRG - OS1GRG	7	23,885
1S0GRG - 1S1GRG	14	47,770
1S1PI1G	12	40,946
OS1CP1G	12	40,946
1S1CP2G	24	81,891
OS1FR3G - OS1FR3GD	16.5	56,300
1S1FR4G - 1S1FR4GD	33	112,601
OS1FR7G	14	47,770
1S1FR8G	28	95,540
1S1BR1G	14	47,770
ICON9000 LINE		
ON0FAA - ON1FAA - OT0FAA	17	58,006
1N0FAD - 1N1FADEV - 1N1FADEV	25	85,304
1N0FA - 1N1FA	28	95,540

MOD.		BTU
1N0FAA - 1N1FAA - 1N1FAAE - 1N1FAAEV - 1T0FAA - 1T1FAAEV	34	116,013
1N0FAB - 1T0FAB	23.5	80,185
2N0FA - 2N1FA	48	163,783
2N0FAA - 2N1FAA - 2T0FAA	51	174,019
1N1FADG - 1N1FADGV	33	112,601
1N1FAG - 1N1FAGV - 1T1FAG	36	122,837
1N1FAAG - 1N1FAAGV - 1T1FAAGV	42	143,310
2N1FAGV	56	191,080
2N1FAAGV - 2T1FAAGV	59	201,316
2N1FAGF	49	167,195
ON0TPG - OT0TPG	6.5	22,179
1N0TPG - 1T0TPG	12.5	42,652
1N1TPGV	20.5	69,949
ON0FT4G - ON0FT5G - ON0FT7G - ON1FT4G - ON1FT5G - ON1FT7G - ON0FT1G - ON0FT2G - OT0FT4G - OT0FT7G	10.5	35,827
1N0FT4G - 1N0FT5G - 1N0FT6G - 1N0FT7G - 1N1FT4G - 1N1FT5G - 1N1FT6G - 1N1FT7G - 1N0FT1G - 1N0FT2G - 1N0FT3G - 1T0FT7G	21	71,655
2N0FT7G - 2N0FT1G - 2T0FT7G	31.5	107,482
ON0GRG - OT0GRG	9	30,709
1N0GRG - 1N1GRGT - 1T0GRG	18	61,419
2N0GRG	27	92,128
1N1PD2G - 1N1PI1G - 1N1PI2G - 1T1PI2G	24	81,891
14N1PI3G	44	150,134
ON1CP1GL - ON1CP1GH - OT1CP1GH	14	47,770
1N1CP2GL - 1N1CP2GH - 1T1CP2GH	28	95,540
10NCP1IA	24	81,891
12NCP1IA	30	102,364

BTU-RATINGS

MOD.	 kW	BTU
20NCP2IA	48	163,783
0N1FR3G	11	37,534
1N1FR4G	22	75,067
0N1FR8G - 0N1FR8GD - 0T1FR8GD	16.5	56,300
1N1FR9G - 1N1FR9GD - 1T1FR9GD	33	112,601
0N1FR1I - 0N1FR1ID - 0N1FR1G - 0T1FR1ID	21	71,655
0N1FR7I - 0N1FR7ID - 0N1FR7IX - 0T1FR7IX	25	85,304
1N1FR2I - 1N1FR2ID - 1N1FR2G - 1T1FR2ID	42	143,310
1N1BR2G - 1N1BR2GA - 1N1BR3G - 1N1BR3GA - 1T1BR3G - 1T1BR3GA	20	68,243
2N1BR2G - 2N1BR2GA - 2N1BR3G - 2N1BR3GA - 2T1BR3G - 2T1BR3GA	30	102,364
0N0BM1G - 0T0BM1G	5	17,061
1N0BM2G - 1T0BM2G	8	27,297
ICON7000 LINE		
04WFAAV	17	58,006
08WFA4V - 08WFA4E - 08WFA2PG	34	116,013
08WFA4G	44	150,134
08WFA2PE	24	81,891
12WFA6G	61	208,141
12WFA6E - 12WFA6A - 12WFAAN	51	174,019
10WTPGV - 10WTPGE	12.5	42,652
08WGRGV	18	61,419
08WFT4GV - 08WFT6GV - 08WFT7GV - 08WFT1GV	14	47,770
06WCP1GM	14	47,770
06WFR3GD	11	37,534
10WFR4GD	22	75,067
OVENS		
AT61GW - AT61G - AT61GWR - AT61GR	14	47,770

MOD.	 kW	BTU
AT101GW - AT101G - AT101GWR - AT101GR - FX101G3 - FX101G3R - FX101G2 - FX101G2R - BX101G - BX101GW - BX101GR - BX101GWR	19.5	66,537
AT82GW - AT82G - FX82G3T - FX82G3TR - FX82G2T - FX82G2TR - BX82G - BX82GW	27	92,128
AT122GW - FX122G3T - BX122G - BX122GW	32	109,189
AT201GW - FX201G3 - FX201G2	40	136,486
AT202GW - FX202G3 - FX202G2	55	187,668
FX61G3 - FX61G3R - FX61G2 - FX61G2R - BX61G - BX61GW - BX61GR - BX61GWR	13.5	46,064
FX122G2T	32.5	110,895
SALAMANDER		
60SM	5.25	17,914
PIZZA OVENS		
FPZ4G	14	47,770
FPZ6G	19	64,831

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